Community Cookbook

Onalaska Chapter No. 205
Order of Eastern Star
Onalaska, Washington

Expression of Appreciation

Our organization wishes to sincerely express our appreciation and thanks to all those individuals who donated recipes, helped with the compiling and the selling or in any other way contributed to the publication of this delightful cookbook.

ONALASKA CHAPTER NO. 205 O.E.S.

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By

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APPETIZERS
PICKLES
RELISHES

A HANDY SPICE GUIDE
TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

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CHEESE BALL

1 (8 oz.) pkg. cream cheese
1/2 lb. crumbled Blue cheese
4 oz. sharp Cheddar cheese
1 Tbsp. sour cream
1 Tbsp. Worcestershire sauce

Mix together until well blended. Mixes best if cheeses are at room temperature. Using waxed paper form into one or two balls. Freeze or refrigerate. Roll in chopped nuts before serving.

Norma Johnston

DILLY DIP FOR VEGETABLES

2/3 c. sour cream
2/3 c. mayonnaise
2 tsp. dill weed
1 1/2 tsp. seasoned salt
2 tsp. minced dry onion
2 tsp. parsley flakes

Mix weel and refrigerate for several hours before serving. Very good with cauliflower, celery, zucchini, etc.

Nadine McNeeley

SHRIMP DIP

1 can shrimp
8 oz. cream cheese
1/2 c. finely chopped celery
1/2 c. finely chopped green onions
2/3 c. mayonnaise (Best Foods)
2 Tbsp. lemon juice

Combine all ingredients and refrigerate several hours before serving.

Norma Johnston

CORN RELISH

8 c. whole kernel corn
3 c. chopped onions
2 green peppers, chopped
1 red pepper, chopped

1 c. brown sugar
1 c. cucumber, chopped
3 c. vinegar
1/4 c. flour
1/2 c. corn syrup
2 Tbsp. salt
1 Tbsp. dry mustard
1 tsp. ground turmeric
2 tsp. celery seed

Prepare vegetables. Set aside. Mix sugar and salt, mustard, tumeric, celery seed and flour in large pan. Stir in vinegar, syrup, heat to boiling stirring constantly. Add vegetables. Reduce heat, simmer 30 minutes, stirring frequently. Pour boiling relish into hot jars. Seal and process pints in boiling water for 20 minutes.

Ruth Caldwell

EASY DILL PICKLES

1 c. salt
1 qt. vinegar
3 qt. water
Small cucumbers
Sprigs of dill
Cloves of garlic
Red pepper (optional)

Bring to a boil the water, vinegar and salt, and pour small cucumbers in jar, with 2 sprigs dill and 2 cloves of garlic per jar and red peppers if desired.

Yield about 5 quarts.

Helen Bush

EASY SWEET PICKLES

1 1/2 tsp. pickling spices
2 c. water
2 c. vinegar
3 Tbsp. salt
Small piece alum
1 c. sugar

Combine all ingredients (except sugar), place on stove in large kettle, let come to a boil. Pour over cucumbers that thave been placed in jar whole. Seal. After 3 months, open, and cut into slices. Then put cucumber slices back into jar and add 1 cup sugar. Leave out so you can give them a shake ever so often. They will be ready to eat in 12 hours.

Molly Blankenship

EASY SWEET PICKLES

1 qt. sour pickles
2 c. sugar

Drain the pickles, reserving the brine. Wash the pickles and the jar. Cut the pickles into the desired shapes. Make a syrup of 1/2 cup of brine and the sugar, bring it to a boil and pour over the pickles in jar. Let set 2 or 3 days before using.

Rosetta Dluhosh

GREAT DILL PICKLES

Small to medium cucumbers
Grape leaves
2 head of dill-per jar
Garlic cloves or red pepper
2 qt. water
1 qt. vinegar
3/4 c. salt

Wash cucumbers and put into jars. Put a grape leaf, at least 2 heads of dill, garlic cloves or red peppers in each jar. Then bring to a boil water, vinegar and salt. Pour while boiling over cucumbers. Be sure jars are hot. Seal immediately. They can be processed 5 minutes in hot water bath or set them in your oven at 325° for 5 minutes.

Delena Kindle

INDIA RELISH

24 large green tomatoes
8 onions
8 green peppers
2 red peppers
5 c. vinegar
4 c. sugar
2 Tbsp. mustard seed
2 tsp. celery seed
4 tsp. salt

Grind the tomatoes, onions and peppers and let set for 2 hours. Drain well. Add the remaining ingredients and cook until the vegetables look clear. Pack into hot sterilized jars. Seal at once.

Alice Cameron

REFRIGERATOR PICKLES

1 gal. sliced cucumbers
3 c. white vinegar
3 c. sugar
1/3 c. pickling salt
1 tsp. celery seed
1 tsp. mustard seed
1 tsp. tumeric
4 large onions, sliced

Mix the vinegar, sugar and spices in a very large bowl. Put the sliced cucumbers and onions in the mixture. Let stand overnight at room temperature. Stir several times. In the morning, mix well and add another sliced cucumber or so to take up some of the liquid. Store in the refrigerator in a plastic container with a tight fitting cover. Will keep for months.

Nadine McNeeley

SOUR DILL PICKLES

1 Tbsp. plain salt
1 c. vinegar (cider)
1 or 2 heads of dill
Cucumbers

Wash cucumbers and pack into clean quart jars. To each quart add the above. Finish filling jar with cold water. Seal. Shake jar several times to dissolve the salt. Store in a cool dark place for several months.

Rosetta Dluhosh

SWEET PICKLES (Cold)

2 c. vinegar
1 c. water
2 Tbsp. salt (not iodized)
1 1/2 tsp. pickle spice
1 Tbsp. alum
2 c. sugar
1 c. water

Mix together the vinegar, 1 cup water, salt, pickle spice and alum until thoroughly dissolved. Pack cucumbers in jars and pour this cold mixture over them and seal. Let stand at least 3 weeks. When you want to use them, wash and chunk them. In a mixing bowl mix the sugar and the other cup of water until thoroughly dissolved. Add the cucumbers. Refrigerate overnight. Ready to use.

Norma Johnston

UNCOOKED COLD CATSUP

1 flat ripe tomatoes
1 3/4 c. homegrown horseradish
1 1/2 c. celery
1 red pepper
1 c. onion
1/2 c. mustard seed
1/2 c. salt
1 c. sugar
1 tsp. celery seed
1 tsp. pepper
1 tsp. cinnamon
1 qt. vinegar

Grind tomatoes, put in sack and drain overnight. Next grind horseradish, celery, pepper and onion, and add next morning to tomatoes. Add all the remaining ingredients, mix well and then put right in jars and seal. Need not heat as this has enough vinegar to keep without sealing with a ping.

Elizabeth Rankin (Late)

UNCOOKED LINDBERGH RELISH

2 medium sized head cabbage
8 medium carrots
12 medium onions
4 red peppers
4 green peppers
6 c. sugar
3 pt. vinegar
1 tsp. celery seed
1 tsp. mustard seed
1/2 c. salt

Grind all vegetables fine then pour over them the salt. Let stand 1 hour then drain well. Then pour over vegetables the sugar, vinegar, and seed. Mix well. This may be left in a crock or put into jars.

Elizabeth Rankin (Late)

ZUCCHINI RELISH

10 c. zucchini, finely ground
4 c. onions, ground
2 large green peppers, ground
2 large red peppers, ground
1/4 c. salt
1 Tbsp. celery seed
1 Tbsp. dry mustard
2 1/4 c. cider vinegar
5 c. sugar
2 1/2 Tbsp. cornstarch

Mix zucchini, onions, peppers and salt. Let set 1 hour. Drain and rinse in cold water. Drain again. Add all other ingredients together and bring to a boil, add zucchini mixture and bring to a boil again. Put in jars. Seal.

Robina Hansen

ZUCCHINI RELISH

10 c. peeled zucchini
10 c. green tomatoes
8 c. onions
1 head of cabbage
6 - 12 carrots (as desired)
10 Tbsp. salt
4 tsp. celery seed
2 Tbsp. nutmeg
5 c. vinegar
8 c. sugar
2 tsp. dry mustard
2 Tbsp. turmeric
4 green peppers, chopped
2 red peppers, chopped
4 Tbsp. cornstarch

Use food chopper and chop the zucchini, tomatoes, onions, cabbage, and carrots. Mix together. Sprinkle with 10 tablespoons salt. Let set overnight. Drain and rinse in cold water. Drain. Add: celery seed, nutmeg, vinegar, sugar, dry mustard, turmeric, chopped peppers, and cornstarch. Cook 30 minutes, or until clear. Seal at once in hot sterilized jars.

Katherine Davis

NOTES

NOTES

BREAD
ROLLS
PASTRY

COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

* * * * *

Flour should be sifted once before measuring. Fill the cup without packing.

* * * * *

Do not grease the sides of cake pans, grease only the bottoms.

* * * * *

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * * * *

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

* * * * *

Eggs should be at least three days old before using in cakes.

* * * * *

SLOW OVEN . . . . . 250 to 325 degrees
MODERATE OVEN. . . . 350 to 375 degrees
HOT OVEN . . . . . 400 to 450 degrees
VERY HOT OVEN . . . . 450 to 500 degrees

* * * * *

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

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ANGEL FLAKE BISCUITS

5 c. flour
3/4 c. shortening
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
3 Tbsp. sugar
1 pkg. powdered yeast (or 1 cake)
1/2 c. warm water
2 c. buttermilk

Sift dry ingredients together; cut in the shortening. Add buttermilk and the yeast, dissolved in water. Mix with a spoon until all flour is moist. Cover the bowl and put in refrigerator until ready to use. Can also be used right away. The dough will keep several weeks in refrigerator. Roll out as much dough as you need on floured board, dough should be 1/2 inch to 3/4 inch thick. Cut out. Bake at 400° for 12 minutes.

APPLE QUICK BREAD

1/2 c. butter
1 c. sugar
2 eggs
1 tsp. vanilla
2 c. chopped apples, peeled
2 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 c. chopped walnuts
1/2 c. raisins

Cream butter, sugar and eggs. Stir in the apples. Sift the dry ingredients and blend into the creamed mixture. Add nuts and raisins. Pour into lightly greased 9x5x3 inch loaf pan. Bake in 350° oven 50 minutes or until done. Cool in pan for 15 minutes, remove and finish cooling on rack. Wrap in foil to store.

Rosetta Dluhosh

BANANA BREAD

3 Tbsp. shortening
1 c. sugar
1 egg
1/2 c. sour cream
2 c. sifted flour
2 tsp. soda
2 tsp. baking powder
1/2 tsp. salt
3/4 c. mashed bananas
2 Tbsp. lemon juice

Mash the bananas with a fork, add the lemon juice and set aside. Sift the dry ingredients. Add bananas, egg, sour cream and shortening. Beat well. Pour into a greased loaf pan. Bake at 350° for 45 to 50 minutes.

Nadine McNeeley

BEST EVER BREAD

2 c. cooked split peas
2 2/3 c. sugar
3 1/3 c. flour
2/3 c. water
2/3 c. shortening
4 eggs
2 tsp. soda
1/2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1 c. chopped walnuts

Cream shortening and sugar, add eggs, beating well. Add peas and water. Stir in the sifted dry ingredients and nuts. Bake in two well greased loaf pans in 350° oven for 1 hour or until done.

Rosetta Dluhosh

BEST EVER PANCAKE SYRUP

1 c. white sugar
1 c. brown sugar
1 c. light corn syrup
1 c. boiling water
1 tsp. maple flavoring

Mix all ingredients except the flavoring in a heavy 2 quart sauce pan, bring to a boil, stirring to dissolve sugar. Cook to 210-215°, about 5 minutes. Remove from heat and add the maple flavoring.

Mary Cole

BEST PANCAKES

1 egg
1 Tbsp. oil
1 c. milk
1 c. flour
2 tsp. baking powder
2 Tbsp. sugar
1/2 tsp. salt

Sift the dry ingredients together. In a bowl, beat the egg, add the oil and milk. Add the dry ingredients. Blend. Add an additional tablespoon of milk. Fry on a hot griddle.

Mary Cole

BRAN MUFFINS

1 c. plus 2 Tbsp. oil
2 c. sugar
5 c. flour
4 c. All-Bran (Kellogg's)
4 eggs
2 c. boiling water
1 tsp. salt
5 tsp. soda
1 qt. buttermilk
2 c. All-Bran (Nabisco)

Pour the boiling water over the Nabisco All-Bran. Cream the oil and sugar. Add eggs one at a time, then the buttermilk. Add both brans and let stand a few minutes. Fold in the dry ingredients. Spoon into muffin tins and bake at 400° for 15 to 18 minutes. Cover tightly and store in the refrigerator. Will keep from 6 to 8 weeks.

Norma Johnston

BRAN MUFFINS

2 c. Bran Chex cereal
1/3 c. packed brown sugar
3 Tbsp. vegetable oil
2 tsp. baking powder
1 c. milk
1 egg
1 c. sifted all-purpose flour
1/2 tsp. salt

Preheat oven to 400°. Coat 12 medium muffin cups with Pam vegetable spray or shortening. Mix together Chex, milk, brown sugar, egg and oil. Let stand 10 minutes. Stir. Meanwhile, combine flour, baking powder, and salt. Add bran mixture all at once. Stir only until moistened. Fill muffin cups 2/3 full. Bake 20-25 minutes or until lightly browned.

Variations: Stir in 1/2 cup snipped dates OR prunes when adding bran mixture to dry ingredients.

Mrs. Carl Dow

BUTTERHORNS

4 c. flour
3 Tbsp. sugar
1 c. margarine
1/2 tsp. salt
2 cakes yeast
1/4 c. warm water
1 c. warm milk
3 egg yolks, beaten
Powdered sugar frosting
Nuts
Cinnamon and sugar mixture

Mix flour, sugar, margarine, and salt like pie crust. Dissolve yeast in warm water and milk, stir in beaten egg yolks, add this to flour mixture, seal container and put in refrigerator overnight. Roll like pie dough, spread on mixed cinnamon and sugar, roll like cinnamon roll. Cut 1 1/2 inches thick, flatten with hand. Bake at 350° for 10 to 15 minutes. Ice while warm with powdered sugar frosting and nuts.

Eat for breakfast or brunch while warm.

Virgie Dow

BUTTERMILK PANCAKES

2 c. flour
1 tsp. soda
1 tsp. salt
2 Tbsp. sugar
2 eggs, beaten
2 c. buttermilk
2 Tbsp. oil

Mix all ingredients together, but do not over mix. Bake on hot griddle.

Mrs. M. R. Ochoa

CHEESE-CARAWAY BATTER BREAD

1 pkg. dry yeast
1 c. warm water
1 c. grated Cheddar cheese
1 tsp. caraway seeds
2 Tbsp. shortening or margarine
2 Tbsp. sugar
2 tsp. salt
3 c. sifted flour

Sprinkle yeast on warm water; stir to dissolve. Add cheese, caraway seeds, shortening, sugar, salt and 1 1/2 cups flour. Beat with electric mixer at medium speed 2 minutes, scraping bottom and sides of bowl frequently.

With spoon beat and stir in remaining flour, a little at a time. Stir until smooth. Cover, and let rise until double. Stir down batter by beating 25 strokes. Spread evenly in greased 9x5x3 inch pan. Cover and let rise until doubled. Bake at 375° for 45 minutes or until done. Makes one loaf.

Wonderful toasted--serve with salads.

Mrs. Arloa Ray

CHERRY NUT BREAD

2 c. sifted flour
1 tsp. soda
1 tsp. salt
3/4 c. granulated sugar
1/2 c. shortening
2 eggs
1 c. buttermilk
1 tsp. vanilla
1 c. chopped walnuts
1/2 c. diced maraschino cherry halves

Sift dry ingredients together. Combine all ingredients except nuts and cherries in large mixer bowl. Blend at lowest speed about 20 seconds. Beat 1 minute on low speed. Stir in nuts and cherries. Grease 1 (9x5x3 inch) loaf pan and spoon in batter. Bake 55-60 minutes in 350° oven or until done. Cool 10 minutes and remove from pan and cool. Frost with powdered sugar glaze and decorate with nuts and cherries.

Naomi Dow

DANISH PUFFS

1st Part:

1 c. sifted flour
1/4 tsp. salt
1/2 c. butter
3 Tbsp. cold water

2nd Part: Combine in saucepan

1 tsp. almond extract
1 c. flour
1/2 c. butter
1 c. water
3 eggs

3rd Part:

1/2 c. powdered sugar
2 tsp. vanilla
1 tsp. almond extract
1 Tbsp. milk
1 Tbsp. butter, melted
1/2 c. chopped walnuts

1st Part: Mix together flour, butter, salt with fork; add cold water, mix. Divide dough in half, using fingers press out dough in 2 (3x12 inch) strips on ungreased cookie sheets.

2nd Part: In saucepan bring to boil butter and water, remove from heat, add extract and flour all at once. Beat smooth with egg beater. Next add eggs one at a time and beat smooth. Divide and put on top of two strips of dough. Bake 55 minutes, at 350°.

3rd Part: (Frosting) Melt butter, heat milk, add powdered sugar, extracts, and nuts, and spread on warm puffs. Eat and enjoy.

Naomi Dow

ICE BOX BUTTER ROLLS

1 pkg. yeast
2 Tbsp. warm water
1/2 c. sugar
2 c. warm milk
1 egg
1 tsp. salt
3/4 c. shortening
6 c. flour

Dissolve the yeast in the warm water. Cream the shortening and sugar, add the egg and continue mixing, adding the milk alternately with the flour. Add the yeast. Continue mixing until smooth. Do not knead. Cover and let set in the refrigerator overnight, so dough will be stiff enough to handle. About 4 hours before needed roll out and cut into desired shapes, place in pan. Let rise in a warm place. Bake at 400° for about 15 minutes.

Rosetta Dluhosh

ORANGE BREAD

3 1/4 c. flour, sifted
3 tsp. baking powder
1 c. sugar
1/2 tsp. salt
2 Tbsp. melted shortening
2 eggs, beaten
1 c. milk
1 c. hot orange marmalade
1 c. chopped nuts

Sift dry ingredients together in large bowl. Melt shortening. Add milk to beaten eggs. Just before blending milk-egg mixture to dry ingredients, add fat, then liquid ingredients, all at once to dry ingredients. Stir just enough to blend. Blend in boiling hot marmalade and nuts. Grease and flour two (9x5x3 inch) loaf pans. Bake 1 hour in 350° oven.

Florence Hamilton

PUMPKIN BREAD

1 c. pumpkin
1 1/3 c. sugar
1/3 c. shortening
1/3 c. water
2 eggs
1 1/3 c. flour
1 tsp. cinnamon
1/4 tsp. cloves
3/4 tsp. salt
1 tsp. soda
1/4 tsp. baking powder

Put all the ingredients into a bowl and mix well. Pour into a greased loaf pan. Bake in 350° oven for 1 hour or longer.

Good served with butter and coffee or with a fruit salad or with whipped cream as a dessert.

Mary Cole

PUMPKIN BREAD

1 large can pumpkin
1 c. cooking oil
5 c. flour
4 c. sugar
4 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1/2 tsp. salt
2 eggs, beaten
1 c. chopped nuts
1 1/2 c. raisins
1 1/2 c. chopped dates

Mix together all ingredients in large mixing bowl. Sift all dry ingredients together. Then add all others. Prepare 3 (8 1/2 x 4 1/2 x 2 1/2 inch) pans by greasing well. Bake 1 hour in 375° oven.

Florence Hamilton

QUICK SWEET DOUGH

2 pkg. active dry yeast
1/2 c. warm water
1 1/4 c. buttermilk
2 eggs
5 1/2 c. flour
1/2 c. softened butter or margarine
1/2 c. sugar
2 tsp. baking powder
2 tsp. salt

In large mixer bowl, dissolve yeast in warm water, add buttermilk, eggs, 2 1/2 cups flour, butter, sugar, baking, powder and salt. Blend 30 seconds on low speed. Scraping sides and bottom of bowl; beat 2 minutes on medium speed. Stir in remaining 3 cups flour (dough should be soft and slightly sticky) knead 5 minutes on lightly floured board. Shape as desired, let rise in warm place till double, about 1 hour. Dough is ready when slight dent remains when touched. For cinnamon rolls-bake 25 minutes at 375°. Frost and sprinkle with nuts.

Pauline Robinson

REFRIGERATOR ROLLS

1 cake yeast
1/2 c. warm water
2/3 c. shortening
1/2 c. sugar
1 c. mashed potatoes
1 c. scalded milk or potato water
1 - 1 1/2 tsp. salt
Flour to make stiff dough

Dissolve yeast in warm water. Add shortening, sugar, salt, and mashed potatoes to scalded milk. When cool, add yeast and eggs, gradually add flour to make a stiff dough. Knead well and put in large bowl. Rub shortening on top, cover tightly and place in refrigerator. About a hour before using make into rolls, let raise till light. Bake for 10-15 minutes at 400°.

Mrs. Ned Rankins (Moms)

SHORT--CUT--RING--A--LINGS

2 cakes or packets of yeast
1/3 c. margarine
1/3 c. sugar
2 unbeaten eggs
4 - 4 1/2 c. sifted flour
1/4 c. warm water
3/4 c. scalded milk
2 tsp. grated orange rind
2 tsp. salt

Nut Filling:

1/3 c. margaring
1 c. powdered sugar
1 c. ground hazelnuts or other nuts

Glaze:

1/4 c. orange juice
3 Tbsp. sugar

Soften yeast in warm water. Combine margarine and scalded milk in large bowl. Cool to luke warm. Add sugar, orange rind, eggs and the softened yeast, and salt. Add gradually flour to form stiff dough, beating well after each addition. Cover and let set for 30 minutes. Meanwhile prepare nut filling. Cream margarine-blend in sifted powdered sugar thoroughly. Add ground hazelnuts, or others. Then roll out--to a 22x12 inch rectangle on floured surface. Spread half of dough along 22 inch side with filling. Fold dough over filling. Cut--into 1 inch strips crosswise. Twist each strip 4 or 5 times. Then hold one end down on greased baking sheet for center of roll and then roll the rest around as a pinwheel, tucking ends under. Cover-let rise 45-60 minutes. Bake at 375°, 10-15 minutes till light brown. Remove, brush on glaze. Bake 5 minutes longer. Remove from pan immediately.

Mrs. Ned Rankin

SOUTHERN CORN BREAD

3/4 c. flour
3 tsp. baking powder
2 Tbsp. sugar
3/4 tsp. salt
3/4 c. cornmeal
1 egg
1 Tbsp. oil
3/4 c. milk

Sift first four ingredients together. Add cornmeal. Beat in egg, milk and oil. Pour into hot greased pan and bake in 425° oven for 25 minutes.

Josephine Ashlock

VIRGINIA SPOON BREAD

1 c. hot water
1 c. cornmeal
1 c. buttermilk
1 tsp. sugar
2 Tbsp. shortening
1 tsp. salt
1/2 tsp. soda
2 eggs

Add hot water to cornmeal, then sugar, salt, and shortening. When well mixed, add milk in which soda has been dissolved. Lastly add well beaten eggs. Bake 30-40 minutes in moderated 375° oven.

Serve hot from pan with spoon.

Mollie M. Hamilton

CHEESE PIE CRUST

1/4 lb. butter or oleo
1 c. flour
1 (3 oz.) pkg. cream cheese

Mix as for regular pie crust. No water is needed. Roll out and line pie tins. Can be used for apple and other fruit pies. May also be baked and used for cream fillings.

Rosetta Dluhosh

NEVER FAIL PIE CRUST

1 c. shortening
2 c. flour
1 tsp. salt
1 Tbsp. vinegar
1/3 c. milk

Cut shortening into flour and salt. Add vinegar to the milk; combine at once with the flour mixture.

Yield: pastry for a 2 crust pie.

Mary Cole

NEVER FAIL PIE CRUST

5 c. flour
1 tsp. salt
2 1/2 c. Crisco
1 Tbsp. vinegar
1 c. water
1 egg

Beat the egg in the water and vinegar. Mix flour, salt and Crisco together to crumb stage. Add the water mixture all at one time. Separate for each pie and you may freeze until ready to use.

Norma Johnston

PIE CRUST

3 c. flour
1 1/2 c. shortening
1 tsp. salt
1 Tbsp. vinegar
5 Tbsp. water
1 egg, beaten

Blend flour, shortening and salt with an electric mixer at low speed. Add the remaining ingredients and stir with a fork until well blended. For a one crust pie, bake at 475° for 8 to 10 minutes.

Joy Massengale

PIE CRUST MIX

3 c. flour
1 1/2 c. shortening
1 1/2 tsp. salt
1 egg
1/3 c. water
1 tsp. vinegar or lemon juice

Place flour, shortening and salt in mixer bowl, beat slowly until well mixed. Mix egg, water and vinegar together, beat well, then add to the flour mixture. Beat slowly just until mixed. Roll out on floured board as needed.

Naomi Dow

PIECRUST MIX

7 c. sifted flour
4 tsp. salt
2 c. lard

Add salt to flour. Cut lard into the flour mixture until the crumbs are the size of small peas. Cover and keep in refrigerator until ready to use. Add 3 to 6 tablespoons of water to each two cups of mix. Makes enough for 6 single crusts. Will keep about a month in refrigerator.

Alice Cameron

NEVER FAIL MERINGUE

1 Tbsp. cornstarch
1/2 c. water
3 egg whites
6 Tbsp. sugar
Few grains salt

Combine the cornstarch and water and cook, stirring constantly until clear and thick. Remove from heat and cool thoroughly. Beat egg whites until stiff. Add sugar and a few grains of salt. Beat into the cooled cornstarch mixture. Continue beating until the right consistency to stand in peaks. Spread on pie and brown in 450° oven for 5 to 7 minutes.

Will not weep or draw away from sides of crust.

Mary Cole
Rosetta Dluhosh

ANGEL PIE

1 c. sugar
2 heaping Tbsp. cornstarch
1 1/2 c. water
1 Tbsp. vanilla
1/2 tsp. almond flavoring
1/8 tsp. salt
2 large egg whites, beaten stiff
Whipped topping
Nuts
Coconut

Mix sugar, salt, cornstarch, add water-cook until thick and clear. Beat egg whites until stiff. Add cooked mixture, slowly beating all the time. Add vanilla and almond flavors. Pour into baked pie shell or graham cracker shell. Top with whipped cream, decorate with coconut, nuts or etc.

The Late Alice Harris Davis

BLACK BOTTOM PIE

1 1/2 c. gingersnap crumbs
1/3 c. oleo, melted
1 pkg. unflavored gelatin
1/4 c. cold water
2 c. milk
1 1/2 sq. chocolate
1/2 c. sugar
1 1/4 tsp. cornstarch
4 egg yolks
4 egg whites
1/2 c. sugar

Mix gingersnaps and oleo and pat into pie pan and chill. Soak gelatin in cold water. Scald the milk. Beat egg yolks and add the sugar and cornstarch. Gradually add hot milk, cook stirring constantly until thick. Add gelatin. Take out 1 cup of the mixture and add the melted chocolate. When cool, pour into crust and chill. Chill the remaining mixture in the refrigerator. Beat the egg whites and gradually add the sugar. Add 1 teaspoon brandy or rum flavoring. Fold the egg whites into the chilled mixture and pour over the chocolate layer. When ready to serve top with whipped cream.

Alice Cameron

CHERRY-O-CREAM CHEESE PIE

1 (9 inch) graham cracker crust
1 (8 oz.) pkg. cream cheese
1 can Eagle Brand condensed milk
1/3 c. lemon
1 tsp. vanilla
1 (1 lb.) can cherry pie filling

In medium sized bowl, beat the cream cheese until light and fluffy. Gradually add the condensed milk and stir until well mixed. Blend in the lemon juice and vanilla. Turn into the crust. Spoon the cherry pie filling over the cream mixture and refrigerate 2 or 3 hours.

Rosetta Dluhosh

CHOCOLATE CHIP MARSHMALLOW PIE

24 marshmallows
1/3 c. milk
1 c. whipping cream, whipped
1 sq. bitter chocolate, grated
1 tsp. vanilla

Prepare baked pie shell or a graham cracker crust. Melt and stir slightly in double boiler marshmallows and milk. Cool quickly and stir so it won't separate. Then add whipped and grated chocolate, add 1 teaspoon vanilla. Pour into pie shell.

Annie Lee Slagle

COCONUT CREAM PIE

1 c. milk
1 c. light cream
1 Tbsp. cornstarch
3 Tbsp. flour
1/2 c. sugar
1/4 tsp. salt
3 egg yolks, beaten
1 tsp. vanilla
1/2 c. coconut
1 pie shell

Scald milk and cream in double boiler. Combine flour, cornstarch, sugar and salt, mix well, add enough milk to make a thin paste. Add to the hot milk mixture slowly and cook for 15 minutes, stirring constantly. Stir a small amount of hot mixture into beaten egg yolks, then pour slowly into double boiler, cook a few minutes longer, until thick. Cool, add vanilla and coconut, pour into pie shell that has been baked ahead. Add Cool Whip or put on meringue and bake.

Variation: Banana: Slice 2 into pie shell; add filling. Dates: Add 1/2 cup chopped dates, cook 10 minutes longer. Omit coconut and add 1/2 or 1/4 cup chopped walnuts or pecans.

Katherine Davis

EGG CUSTARD PIE

5 eggs
1 c. sugar
1/2 c. self-rising flour
2 c. milk
1/4 c. butter, melted
1 tsp. vanilla

Combine all ingredients in order and mix well. Pour into a greased 10 inch pie pan. Bake at 350°, 45 minutes or until golden brown.

"Makes it's own crust".

June Gwazdacz

FAVORITE PECAN PIE

1 c. white corn syrup
1 c. brown sugar
1/3 c. melted butter
1 c. pecans (heaping)
3 eggs
1 tsp. vanilla
Pinch salt

Mix all ingredients together well. Pour into an unbaked pie shell and bake in 350° oven for 45 to 50 minutes. Serve with whipped cream or ice cream or just plain.

Excellent!

Mary Cole

INSTANT LEMON PINEAPPLE PIE

1 (20 oz.) can crushed pineapple
1 pkg. Dream Whip
1 (9 inch) baked graham cracker pie shell
1 pkg. instant lemon pudding mix

Mix pineapple and juice with pudding mix. Mix Dream Whip according to directions on package. Pour into cooled shell and chill. Top with whipped cream.

Leona Sanderson

KENTUCKY PIE

1 qt. fresh strawberries
1 c. sugar
3 Tbsp. cornstarch
1 baked pie shell

Put 1/2 quart berries in baked pie shell. Mash the other 1/2 quart and bring to a boil. Add sugar and the cornstarch. Let cool and then pour over berries that are in pie shell. Refrigerate until set.

Serve with whipped cream if desired.

LEMON CAKE PIE

1/4 c. butter
1 c. sugar
2 separated eggs
2 Tbsp. flour
1 c. milk
Juice and rind of 1 large lemon

Cream together butter and sugar, add the lemon juice and rind, and beaten egg yolks. Mix thoroughly. Now stir in flour and milk and lastly fold in the stiffly beaten egg whites. Pour into an unbaked pie shell and bake at 350° for 40-45 minutes. If top begins to get too brown cover with foil the last few minutes.

This recipe was given by my father to my mother before they were married.

Katherine Orcutt Davis

MOCHA MALLOW PIE

3/4 c. water
40 large or 4 c. mini marshmallows
4 tsp. instant coffee powder
1/3 c. semi-sweet chocolate pieces
2 c. thawed non-dairy whipped topping
4 c. Rice Chex cereal, crushed to 1 c.
1/4 c. firmly packed brown sugar
1/3 c. butter or margarine, melted

In saucepan combine water, marshmallows, coffee powder and chocolate pieces. Heat and stir over low heat until marshmallows are melted. Cool. Chill until partially set, about 1 hour. Meanwhile make crumb crust by combining Rice Chex crumbs with brown sugar and melted butter. Mix thoroughly. Press mixture evenly onto bottom and sides of pie plate-9 inch. Bake 10 minutes at 300°. Cool. When marshmallow mixture is partially set whip mixture on high speed 2 to 3 minutes, on electric mixer. Whip topping. Turn into cooled pie shell. Chill 3 hours before serving. If desired, garnish with whipped topping and/or chocolate curls.

Leona Sanderson

MOTHER'S CHESS PIE

1 egg
3 egg yolks
1 c. sugar
1/3 c. melted butter
3 Tbsp. milk
1 tsp. vanilla
3 egg whites
6 Tbsp. sugar

Beat the eggs. Add sugar, melted butter and milk and vanilla. Pour into unbaked pie shell. Bake at 350° until set. Make meringue of the egg whites and sugar. Put on baked pie and return to a 400° oven until brown.

Mary Mall

MRS. WHEELER'S BLENDER PIE

2 c. milk
4 eggs
1 c. sugar
1/2 c. flour
1 c. coconut
2 Tbsp. vanilla
1/2 tsp. nutmeg
Dash of salt
1/3 c. melted butter

Put all ingredients into a blender and blend. Then pour into a greased pie tin and bake for 15 minutes (just to brown) at 375° (may have to turn down some) then 30 minutes at 350°, or until firm.

It makes its own crust.

Mrs. Wheeler

OATMEAL PIE

1/4 lb. butter, melted
2/3 c. quick oatmeal
2/3 c. sugar
1/2 tsp. vanilla
1/2 c. dark corn syrup
2 eggs
1/2 tsp. salt
1/2 c. chopped walnuts

Mix the butter, sugar, salt, vanilla and oatmeal. Add beaten eggs, syrup and the walnuts. Pour into an unbaked pie shell. Bake in 350° oven for 30 minutes.

Mary Cole

PEANUT BUTTER PIE

1 c. peanut butter
1 c. sugar
8 oz. cream cheese
1 c. whipping cream
2 Tbsp. melted butter
1 Tbsp. vanilla

Combine the peanut butter, cream cheese and sugar. Add the cream which has been whipped, butter and vanilla. Pour into a 9 or 10 inch graham cracker crust. Chill until set.

Mary Mall

PHILLY CHERRY PIE

1 graham cracker crust
1 (3 oz.) pkg. Philadelphia cream cheese
1 tsp. vanilla
1/4 c. sugar
1 small Cool Whip
1 can cherry pie filling

Mix cheese, sugar and vanilla until fluffy. Add the Cool Whip and put into crust. Cover with the cherry pie filling. May also use a baked pie shell.

Rosetta Dluhosh

PUMPKIN PIE

2 eggs
1/2 tsp. salt
3/4 c. sugar
1/2 tsp. ginger
1/4 tsp. cloves
1/2 tsp. cinnamon
1 c. pumpkin
1 Tbsp. flour
1 2/3 c. milk
1 tsp. butter

Beat the eggs. Add salt, sugar and spices. Heat milk, add the pumpkin and butter. Add to the egg mixture. Pour into an unbaked pie shell. Bake at 375° until top raises and a knife comes out clean.

Mary Cole

RAISIN PIE

1/2 c. raisins
3 egg yolks
1/8 tsp. salt
1 c. sugar
2 Tbsp. flour
1 c. sour cream
1/2 tsp. cinnamon
2 egg whites (use for meringue)

Boil raisins a few minutes in a small amount of water. Mix other ingredients together and add to raisins and cook till thick. Put into baked pie shell. Top with meringue from egg whites and bake.

Elsie Mullins

SPECIAL CHOCOLATE PIE

2 (1.5 oz.) envelopes whip topping mix
1 1/2 c. milk
2 (4 1/2 oz.) pkg. chocolate instant pudding and pie mix
1/2 c. amaretta or other almond flavored liqueur
1 (9 inch) pastry shell, cooled
1 (8 oz.) frozen whipped topping, thawed
Chocolate shavings (optional)

Prepare topping mix according to package directions. Add milk, pudding and flavoring; beat 2 minutes at high speed. Spoon mixture in pastry shell. Top with whipped topping and chocolate shavings, if desired.

Chill at least 4 hours.

Mollie M. Hamilton

STRAWBERRY FLUFF PIE

Filling:

1 envelope unflavored gelatin
1/2 c. milk
20 large or 2 c. miniature marshmallows
1 (16 oz.) pkg. unsweetened frozen strawberries, partially thawed and coarsely chopped (Don't drain)
1/4 c. sugar
2 c. thawed frozen whipped topping

Pie Crust:

1/3 c. margarine, melted
1/4 c. sugar
4 c. Rice Chex cereal, crushed to 1 c.

To prepare crust: Preheat oven to 350°. Grease 9 inch pie plate. Combine margarine and sugar. Add Rice Chex crumbs. Mix well. Press evenly onto bottom and sides of pie plate. Bake 8 minutes. Cool thoroughly.

To prepare filling: Soften gelatin in milk in 3 quart saucepan. Heat over low heat to dissolve gelatin. Add marshmallows. Stir until marshmallows are melted. Remove from heat. Stir together strawberries and sugar until sugar is dissolved. Add a small amount at a time to marshmallow mixture, mixing well after each addition. Chill 5-10 minutes, or until mixture mounds when spooned. Stir often. Beat on high speed 1 minute. Beat in topping on low speed. Spoon into crust. Chill 2 hours.

Mrs. Carl Dow

SWEET POTATO PIE

2 medium sweet potatoes (about 1 c. mashed)
1/2 c. brown sugar
1/4 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. allspice
1/2 tsp. vanilla
2 eggs
1 small can evaporated milk

To prepare sweet potatoes, set oven at 350° and bake potatoes for 1 1/2 to 2 hours until very soft. Cut off about 1 inch of the pointed end of the potato to eliminate some of the stringy fiber. Then peel and slice in about 1/2 inch slices, crosswise of the grain. Mash with a potato masher before adding the other ingredients. When mixing the custard with an electric mixter, the rest of the little pieces of stringy fiber will cling to the beaters, therefore, getting rid of almost all of them. This is important for a smooth, creamy texture. To mashed sweet potatoes, add all ingredients except evaporated milk. Beat well with an electric mixer. Reduce speed of mixer and gradually add the milk. Pour into an unbaked pie crust and bake in a 350° oven for about 35 to 40 minutes, or until the custard appears set.

Y-U-M-M-Y COCOA PIE

3 Tbsp. cocoa
3/4 c. sugar
4 Tbsp. flour
2 eggs, beaten slightly
2 cans evaporated milk
Pinch of salt
1/4 c. butter
1 Tbsp. vanilla

Mix cocoa, sugar, flour, eggs, evaporated milk and stir all together and cook on low heat, till thick and done. Stirring constantly. Add butter and vanilla. Cool and then pour into a baked pie shell.

Joetta Meads

** NOTES **

** NOTES **

BEVERAGES & MISCELLANEOUS

FOOD QUANTITIES
FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints

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FRUITED MILKSHAKES

1/4 c. pineapple ice cream topping
3/4 c. milk
3 scoops vanilla ice cream

In blender place ice cream topping and milk. Cover, mix 2 seconds. Add ice cream, mix 5 seconds at low speed.

Variations: Cherry: Substitute cherry ice cream topping and dark cherry ice cream. Strawberry: Substitute strawberry ice cream topping and strawberry ice cream. Chocolate: Substitute chocolate ice cream topping and chocolate ice cream.

Sondra Dow

HOT CIDER

1 1/2 qt. cranberry juice
2 qt. apple juice
1/2 c. brown sugar
1/2 tsp. salt
4 cinnamon sticks
1/2 tsp. cloves

Put juices in a large coffee pot. Put the spices and sugar in the basket. Perk at you would coffee.

Very good!

Nadine McNeeley

LEMON SHERBET PUNCH

1 qt. orange juice
1 qt. lemon juice
1 qt pineapple juice
1 c. sugar
1 pt. lemon sherbet
2 qt. Diet 7-Up

Mix juices and sugar together and refrigerate. Just before serving, add Diet 7-Up and the sherbet.

Nadine McNeeley

ORANGE SLUSH

1 pt. vanilla ice cream
1/4 c. frozen orange juice concentrate, thawed

In blender or small mixer bowl, mix ice cream, softened, and orange juice concentrate until thick and smooth. Divide between two (8 oz.) glasses. Two servings.

Sondra Dow

STRAWBERRY PUNCH

2 (10 oz.) pkg. frozen strawberries
2 (6 oz.) can frozen lemonade
1 qt. 7-Up

Blend strawberries and lemonade until frothy. Add 8 (6 oz.) cans water. Chill. Before serving add 7-Up. Makes 1 gallon.

Nadine McNeeley

STRAWBERRY SLUSH

1/2 pt. vanilla or strawberry ice cream (1 c.)
1/2 c. chilled strawberry soda

For each serving--use the above proportions, use blender, whip until thick and smooth.

Mrs. Carl Dow

GRANOLA

8 c. old fashioned oats
2/3 c. bran flakes
2/3 c. wheat germ
1 c. coconut
1/2 c. sesame seeds
2/3 c. sunflower seeds (unsalted)
1 c. butter
1/2 c. honey
1 Tbsp. milk
1 tsp. salt
1 tsp. vanilla

Combine the oats, bran flakes, wheat germ, coconut, and seeds. Make a sauce of the butter, honey, milk, salt, and vanilla. Heat over low heat until dissolved. Drizzle over the oat mixture. Spread on cookie sheet. Bake for 1/2 hour in 325° oven stirring every 10 minutes. Will scorch

easily, so watch carefully. After mixture has cooled add 1 1/2 cups raisins.

Eat as is or as a cereal.

Mary Cole

GRANOLA

2 1/2 c. oats
1 c. coconut
1/2 c. almonds
1/2 c. honey
1 c. sunflower seeds
1/2 c. wheat germ
1/2 c. dried fruit
1/4 c. oil

Mix all together and put in flat pan. Bake in 350° oven for 30 minutes, stirring occasionally.

Good for pudding topping, ice cream or to add to cookies.

Edgarda Rankin

MOM'S NOODLES

1 egg
1/2 egg shell cold water
1/2 tsp. salt
1 c. flour (about)

Sift flour and salt into a bowl. Make a hole in the center, add egg and water. Mix egg and water a bit, then start mixing in the flour. Put on a floured board and roll as thin as possible. Let dry at least a half hour. Cut in two in the middle. Put half on top of other half and roll having a straight side. Start cutting on the straight side. Shake out to finish drying.

Annie Sprague McSwain

STEAK MARINADE

1/4 c. soy sauce
1/4 c. salad oil
Juice of 1/2 lemon
1/4 tsp. garlic salt
Sprinkle of oregano
1 Tbsp. brown sugar

Combine all ingredients. Marinate steak in the mixture for several hours turning several times.

Mary Cole

PLAY DOUGH

1/2 c. salt
1 Tbsp. alum
2 c. flour
2 Tbsp. oil
2 c. boiling water
1/2 tsp. food coloring

Mix dry ingredients. Add oil. Add boiling water and stir until smooth. Add food coloring. When cool enough to handle, knead until it is well mixed. Store in an air tight container.

Nadine McNeeley

WALL PAPER CLEANER

2 c. white flour
1 c. cold water
2 Tbsp. salt
1 Tbsp. kerosene
2 Tbsp. vinegar

Mix flour and water to a smooth paste, add the salt, vinegar and kerosene. Boil on the stove until it thickens sitrring all the time. Let it cool, knead well with the hands and use the same as the purchased kind.

June Gwazdacz

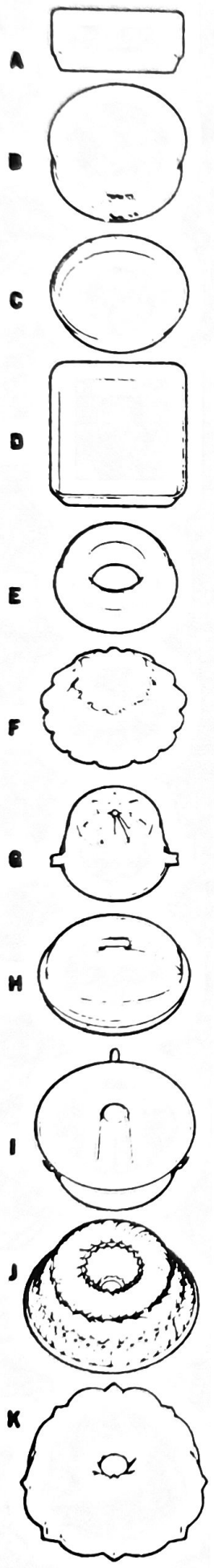
NOTES

NOTES

CAKES
COOKIES
DESSERTS

HANDY CHART OF KITCHEN MATH
(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.



COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan—**C**
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—**A**

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan—**C**
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—**A**

8-cup baking dish:
- 8x8x2-inch square pan—**D**
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—**A**

10-cup baking dish:
- 9x9x2-inch square pan—**D**
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan—**K**	6 cups
9x3½-inch fancy tube or "Bundt" pan **J** or **K**	9 cups
9x3½-inch angel cake pan—**I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—**K**	12 cups
9x3½-inch fancy tube mold—**J**	12 cups
10x4-inch fancy tube mold (Kugelhupf)—**J**	16 cups
10x4-inch angel cake pan—**I**	18 cups
Melon Mold:	
7x5½x4-inch mold—**H**	6 cups
Spring-Form Pans:	
8x3-inch pan—**B**	12 cups
9x3-inch pan—**B**	16 cups
Ring Molds:	
8½x2¼-inch mold—**E**	4½ cups
9¼x2¾-inch mold—**E**	8 cups
Charlotte Mold:	
6x4¼-inch mold—**G**	7½ cups
Brioche Pan:	
9½x3¼-inch pan—**F**	8 cups

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APPLE SAUCE CAKE

1/2 c. shortening
3/4 tsp. salt
1 1/2 c. sugar
2 Tbsp. cocoa
2 eggs
3/4 c. raisins
1/2 c. chopped nuts
1 1/2 c. applesauce
2 c. sifted flour
1/2 tsp. cloves
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. allspice
1 1/2 tsp. soda

Blend together shortening, salt, sugar, cocoa, then add eggs one at a time beating well after each addition. Then add applesauce alternately with sifted dry ingredients. Mix well each time, add raisins and nuts, pour in greased pans. Bake at 350° for 35 to 45 minutes. 2 layers take 35 minutes. Loaf cake takes longer. Remove when cake test is clear.

Elizabeth Rankin
(The Late)

BANANA PUDDING CAKE

1 or 2 small ripe bananas
1 pkg. yellow cake mix
1 pkg. banana or vanilla instant pudding
4 eggs
1 c. water
1/4 c. oil
1/2 c. finely chopped nuts

Mash bananas, add rest of ingredients, mix well, then mix at medium speed 2 minutes. Pour into greased and floured pan 350°, bake for 60-70 minutes. Cool in pan 15 minutes. Sprinkle with powdered sugar.

I use an angel food cake pan.

Debby Marley

BUTTERSCOTCH CAKE

3 oz. pkg. regular butterscotch pudding and pie mix
1 egg
1 pkg. white cake mix
6 oz. pkg. butterscotch chips
1 c. (or more) walnuts

Cook pudding according to instructions, cool completely. Put pudding in mixing bowl, add 1 egg, beat, add cake mix, beat well. Grease and flour 9x13 inch pan, pour mix in and add butterscotch chips and walnuts over the top. Bake at 350° for 30 minutes.

Dixie Baker

CARROT CAKE

2 c. sugar
1 c. oil
3 eggs
3 c. flour
2 tsp. soda
1 tsp. salt
2 tsp. cinnamon
13 oz. can crushed pineapple
1 c. coconut
2 c. grated carrots
1 c. chopped nuts

Mix sugar, oil and eggs and beat well. Add pineapple, carrots and coconut, then the sifted dry ingredients. Last, add the nuts. Grease and flour large tube pan. Pour in mixture. Bake at 350° for 50 to 60 minutes.

Pour over the carrot cake glaze while the cake is warm.

Carrot Cake Glaze:

1 c. sugar
1/4 c. butter
1/2 tsp. soda
1/2 c. buttermilk
1 Tbsp. light corn syrup
1 tsp. vanilla

Combine all ingredients and bring to a boil. Boil for 5 minutes. Spoon gently over the cake, as it soaks in gradually.

Mary Cole

CARROT CAKE

2 c. sugar
1 1/2 c. oil
2 1/2 c. flour
1/4 tsp. salt
1 1/2 tsp. vanilla
1 tsp. soda
1 tsp. cinnamon
3 eggs
2 c. grated carrots
1 flat can crushed pineapple, drained
1 c. chopped nuts
1 c. raisins

Mix the oil and sugar well, then add the eggs. Sift the dry ingredients and add to the creamed mixture. When thoroughly mixed add the carrots, pineapple, raisins, and nuts. Bake in a greased tube pan for 1 hour and 10 minutes in a 325° oven. Cool a few minutes before removing from pan.

Needs no frosting!!

Mary Mall

CHOCOLATE CAKE

1/3 c. shortening
1 1/2 c. sugar
2 eggs
1 c. milk
1 tsp. vanilla
2 c. flour
1/3 c. cocoa
1/2 c. hot water
1 1/2 tsp. soda

Cream shortening and sugar. Add eggs and beat well. Add milk and vanilla alternately with the dry ingredients which have been sifted together. Dissolve soda in the hot water and add last. Pour into two greased and floured pans. Bake 30 minutes at 350°. When cool, spread the layers with Never Fail Chocolate frosting.

Never Fail Chocolate Frosting:

3/4 cube oleo
3/4 c. chocolate chips
1 tsp. vanilla
1 1/2 c. sugar
1/2 c. evaporated milk
7 marshmallows

Put the oleo, chocolate chips and vanilla in a small mixing bowl. Mix the sugar and evaporated milk in a heavy sauce pan. Add the marshmallows. Boil for 5 minutes over low heat stirring constantly. Start timing after it comes to a full rolling boil. Pour over the chocolate chips and beat until spreading consistency. Spread on sides and top of layers.

Mary Mall

CHOCOLATE CHIP CAKE

Boil together and cool:

1 c. chopped dates
1 1/4 c. water

Add:
1 tsp. soda

Sift:
1 1/2 c. flour
1/2 tsp. salt
1 Tbsp. cocoa

Cream:
1 c. sugar
1 1/2 cubes butter
2 eggs
1 tsp. vanilla

Sprinkle on top:
1/2 c. white sugar
1/2 c. nuts
1/2 pkg. chocolate chips

Mix cooled chopped dates and water with soda, add creamed sugar and butter, eggs, vanilla, alternate the flour mixture with the date mixture. Bake in a greased and floured pan (9x13 inch). Sprinkle with sugar, nuts and chocolate chips. Bake at 350° for 35 mintues.

Stella Arnold

CHOCOLATE COOKY CAKE

One:

2 c. sugar
2 c. flour

Mix together in bowl, set aside.

Two - Boil well:

1 c. water
2 cubes margarine
3 1/2 Tbsp. cocoa (Hershey's)
1/4 tsp. salt

Three - Beat:

2 eggs
1/2 c. buttermilk
1 tsp. vanilla
1 tsp. soda

Four:

1 cube margarine
6 Tbsp. buttermilk
3 1/2 Tbsp. cocoa
1 box powdered sugar
1 1/2 tsp. vanilla
1 c. chopped nuts

Have all ingredients measured ahead of time. Made in four steps. Step One: Combine in mixer bowl sugar and flour. Step Two: Boil well water, margarine, cocoa, and salt, pour into flour sugar mixture, mix well. Step Three: Beat eggs, buttermilk, vanilla, soda, add to the above mixture. Mix well. Pour into greased jelly roll pan with edges. Bake at 375° for 15 minutes. While cake is baking, cook frosting below. Step Four: Boil well; margarine, cocoa, buttermilk. Add powdered sugar, vanilla, and chopped nuts. Pour over cake while cake is hot.

Naomi Dow

EASY FRUIT CAKE

1 1/2 c. raisins
1 1/2 c. chopped dates (8 oz. pkg.)
2 c. sugar
2 c. boiling water
5 Tbsp. shortening
3 c. sifted flour
1 tsp. baking soda
2 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
1 c. chopped nuts
1 c. chopped candied fruit

In large saucepan, combine raisins, dates, water, shortening, mix well. Bring to boil, reduce heat, simmer gently 20 minutes. Remove from heat, let cool. Lightly grease 2 (8 x 4 1/2 x 2 3/4 inch) loaf pans. Line bottom of pans with greased brown paper. Preheat oven to 325°. Sift flour with soda, cinnamon, cloves, and salt. Add to cooled raisin mixture along with nuts and fruits. With wooden spoon mix until well combined. Bake 1 1/2 hours or until cake comes out clean. Let cool in pans or wire racks.

Does not need aging. Freezes well.

Edith Coutts

EGGLESS, BUTTERLESS, MILKLESS CAKE

1 c. cold water
1 c. sugar
1/2 c. shortening
1 1/2 c. raisins
1 tsp. cinnamon
1 tsp. ginger
2 c. sifted flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1/2 c. walnuts

Mix together water, sugar, shortening, raisins, cinnamon, ginger, and boil for 3 minutes. Cool. Then add dry ingredients and walnuts. Mix together. Bake in oblong pan at 350°, approximately 35 to 40 minutes, or until done when tested.

Alice Harris Davis (Late)

14 CARAT CAKE

2 c. flour
2 tsp. baking powder
1 1/2 tsp. soda
1 1/2 tsp. salt
2 tsp. cinnamon
2 c. sugar
1 1/2 c. salad oil
4 eggs
2 c. finely grated carrots
1 (8 1/2 oz.) crushed pineapple
1/2 c. chopped nuts

Combine dry ingredients, add oil and eggs, mix well. Add carrots, pineapple-drained and nuts. Blend well. Bake in 3 (9 inch) or 1 (13x9x2 inch) greased and floured pans. Bake at 350°, 35 to 40 minutes. Remove from oven and cool on wire rack. Frost with Cream Cheese Frosting.

Cream Cheese Frosting:

1/2 c. margarine
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1 lb. powdered sugar

Cream butter and cheese and vanilla. Beat in sugar gradually.

Leona Sanderson

FRESH APPLE CAKE

1 c. sugar
2 c. diced apples (fresh)
1 egg
1 c. flour
1 tsp. cinnamon
1 tsp. soda
1/2 c. nuts

Sauce:

1 c. water
1 c. brown sugar
1 c. white sugar
1/3 c. flour
1 tsp. vanilla
1/4 tsp. rum flavor
1 c. margarine
Dash of salt

Cake: Let sugar stand on apples until dissolved, then add egg and beat. Add dry ingredients. Bake at 350°, 30-40 minutes.

Sauce: Cook together till thick the sugars, water and flour, then add vanilla and rum flavor, margarine and salt. Stir until dissolved. Serve over hot cake.

Helen Bush

FUDGE CAKE
(Three 8 inch layers)

3/4 c. margarine
2 1/4 c. sugar
1 1/2 tsp. vanilla
3 eggs
3 (1 oz.) sq. unsweetened chocolate
3 c. sifted cake flour
1 1/2 tsp. baking soda
1 1/2 c. ice water

Cream butter, sugar, and vanilla with mixer. Add eggs beat till light and fluffy. Add melted chocolate and blend well. Sift dry ingredients together. Add alternately with water to chocolate mixture. Mix well. Bake at 350° for 30-35 minutes. Cool. Put layers together with date cream filling, frost top with fudge frosting.

Edgarda Rankin

DATE CREAM FILLING

1 c. milk
1/2 c. chopped dates
1 Tbsp. flour
1/4 c. sugar
1 egg, beaten
1/2 c. chopped nuts
1 tsp. vanilla

Combine milk and dates in top of double boiler, over boiling water. Combine flour and sugar and add beaten egg, blending until smooth. Add to hot milk. Cook, stirring till thick. Cool, stir in nuts and vanilla. Spread between layers.

Mrs. Ned Rankin

FUDGE FROSTING

2 c. sugar
2 Tbsp. syrup
1 c. light cream
2 (1 oz.) sq. unsweetened chocolate, melted

Combine all ingredients in a heavy pan. Boil over high heat 3 minutes without stirring. Reduce heat and continue cooking until it reaches soft ball stage (238°). Cool. Beat until creamy. Add a little cream if too thick. Spread on sides of cake first, then on the top.

Mrs. Ned Rankin

$100 CHOCOLATE CAKE

1/2 c. butter
2 c. sugar
2 eggs
4 sq. chocolate, melted
2 tsp. vanilla
2 c. flour
2 tsp. baking powder
1 1/2 c. milk
1 c. chopped nuts

Cream butter and sugar. Add eggs and vanilla and continue beating until light and fluffy. Add dry ingredients alternately with the milk. Pour into a greased and floured flat pan and bake about 35 minutes at 350°. When cooled frost with Fluffy Chocolate Frosting.

Mary Mall

FLUFFY CHOCOLATE FROSTING

1/2 c. butter
1 1/2 c. powdered sugar
1 tsp. vanilla
2 sq. chocolate, melted
1 egg
1 tsp. lemon juice
1 c. chopped nuts

Put all ingredients except nuts in mixer bowl and beat until fluffy. Add nuts and spread on $100 Chocolate Cake.

Mary Mall

ITALIAN CREAM CAKE

1 stick butter
1/2 c. oil
2 c. sugar
5 egg yolks
2 c. flour
1 tsp. baking soda
1 tsp. vanilla
1 c. buttermilk
1 (3 1/2 oz.) can flaked coconut
1/2 c. chopped nuts
5 egg whites
1/2 cube butter
8 oz. cream cheese
1 lb. powdered sugar
1/2 c. chopped nuts
1 tsp. vanilla

Cream butter and sugar, add egg yolks and beat until smooth. Add flour and soda alternately with the buttermilk. Fold in vanilla and coconut. Fold in the stiffly beaten egg whites. Bake in 3 (8 inch) greased and floured pans for 30 to 35 minutes in 350° oven. To make frosting, soften the butter and cream cheese, add the powdered sugar and beat until smooth. Add nuts and vanilla. Spread on cake, when it has cooled.

Eleanor Hendrex

NO COOK MARSHMALLOW FROSTING

2 egg whites
1/4 tsp. salt
1/4 c. sugar
3/4 c. light corn syrup
1 1/4 tsp. vanilla

Beat egg whites and salt with electric or rotary beater until soft peaks form. Add sugar, about 1 teaspoon at a time, beating until smooth and glossy. Continue beating

and add Karo syrup, a little at a time, beating after each addition until frosting peaks, fold in vanilla.

Makes enough frosting for 2 (9 inch) layers.

Edith Coutts

OLD FASHIONED FRUIT CAKE

1 c. salad oil
1 1/3 c. sugar
4 eggs
1/4 c. molasses
2 c. flour
1 tsp. baking powder
2 tsp. salt
2 tsp. cinnamon
1 tsp. nutmeg
1 c. fruit juice
1 c. flour
1 lb. raisins
2 c. dates, cut up
1 lb. mixed candied fruit
2 c. walnuts and pecans, mixed together

Coat the fruits and nuts with the 1 cup flour. Mix oil, sugar, eggs and molasses and beat for 2 minutes. Add the dry ingredients, which have been sifted together, alternately with the fruit juice. Add the fruits and mix thoroughly. Pour into two loaf pans 8 1/2 x 4 1/2 x 2 1/2 inches which have been lined with brown paper. Place a pan of water in oven with cakes. Bake in 275° oven for 2 1/2 to 3 hours. Cool 15 minutes before removing from pans.

Norma Johnston

PINEAPPLE CAKE

2 eggs, beaten
2 c. flour
2 c. sugar
2 tsp. soda
1 (20 oz.) can crushed pineapple, undrained
1/2 c. nuts
8 oz. cream cheese
1/2 stick oleo
1 3/4 c. powdered sugar
1 tsp. vanilla
1/2 c. chopped nuts

Sift flour and soda. Beat eggs and sugar and pineapple. Mix in the dry ingredients. Add nuts. Pour into a greased 9x13 inch pan and bake in 350° oven for 25 to 30 minutes. Make topping of the cream cheese, oleo, powdered sugar and nuts. Spread on cake while still warm.

Florence Blankenship

PINEAPPLE NUT CAKE

1 cube butter or margarine
1 1/2 c. sugar
2 eggs, slightly beaten
2 c. flour
1/2 tsp. salt
2 tsp. soda
1 (1 lb. 4 oz.) can crushed pineapple
3/4 c. chopped walnuts
1 c. brown sugar

Cream butter and sugar. Add eggs and beat until smooth. Sift flour, salt and soda and blend with creamed mixture. Mix in pineapple including liquid. Sprinkle walnuts and brown sugar over top. Bake in 350° oven for 45 mintues.

POUND CAKE

2 c. sifted flour
2 c. sugar
2 cubes butter
6 eggs
2 tsp. vanilla

Cream the butter and sugar and add eggs one at a time beating well after each addition. Sift flour 5 times, then measure. Add vanilla, then the flour a small amount at a time beating constantly. Bake in a greased and floured pan in 350° oven for 55 minutes.

Very good and needs no frosting.

Mildred Ochoa

RAW APPLE CAKE

2 eggs
1 c. sugar
1 tsp. vanilla
1/2 c. oil
1 1/2 c. flour
2 tsp. baking powder
1/4 tsp. salt
3 Tbsp. water
6 or 8 medium apples
1/2 c. brown sugar
2 tsp. cinnamon
Powdered sugar

Beat eggs, sugar and vanilla until fluffy. Beat in the oil. Add water alternately with the dry ingredients, and beat until smooth. Spoon half of the mixture into a lightly greased 9 inch pan. Spread evenly with a spatula. Add the apples, which have been sliced, and sprinkled with the

cinnamon and sugar. Cover with the remaining batter. Sprinkle with powdered sugar. Bake in 350° oven for 50 to 60 minutes. This cake stays very moist

Note: This cake won the Fuller award at the Southwest Washington Fair

Annie (Sprague) McSwain

RHUBARB CAKE

2 c. sliced rhubarb
1/2 c. sugar
1/2 c. shortening
1 c. sugar
1 egg
2 c. flour
1 tsp. soda
Dash salt
1 tsp. cinnamon
1 tsp. vanilla
1 c. buttermilk

Sprinkle the rhubarb with the half cup sugar and let stand while mixing the cake. Cream shortening and sugar, add egg and vanilla. Sift the dry ingredients and add alternately with the buttermilk. When thoroughly mixed add the rhubarb. Pour into a greased 9x9 inch pan and bake for one hour in a 350° oven.

Mary Mall

ROCKY ROAD CHOCOLATE CAKE

2 c. sugar
2 c. flour
4 Tbsp cocoa
1/2 c. margarine
1/2 c. oil
1 c. water
1/2 c. buttermilk
1 tsp. soda
2 eggs
1 tsp. vanilla
Dash salt

Sift together the flour and sugar and set aside. Bring to a boil the oil, water, margarine and cocoa. Pour this hot mixture over the flour and sugar mixture and beat with the mixer. Add buttermilk which has had the soda dissolved in it. Add eggs and vanilla. Pour into a greased 9x13 inch pan. Bake at 350°, 25 to 30 minutes. Test with a toothpick. Frost while hot.

Frosting for Rocky Road Cake:

1/3 c. margarine
4 Tbsp. cocoa
6 Tbsp. milk
1 lb. powdered sugar
2 c. small marshmallows
1 c. chopped nuts
1 Tbsp. vanilla

Combine the margarine, cocoa, milk and bring to a boil, add the powdered sugar and vanilla and beat until smooth. Add the marshmallows and nuts. Spread on the hot cake.

Mary Mall

SUPRIZE CAKE

1 pkg. yellow or lemon cake mix
1 (20 oz.) can crushed pineapple
2 small pkg. instant vanilla or lemon pudding
3 c. milk
1 tsp. vanilla, or lemon flavoring
Cool Whip
Chopped nuts

Bake cake as directed on package. Bake in 12 inch Pyrex pan or 15 inch jelly roll pan. While cake is hot, poke with fork and pour pineapple and juice over cake. Let stand till well cooled. Make instant pudding with the milk and flavoring. Beat until it starts to set. Pour over cake and pineapple. Before serving frost with Cool Whip and sprinkle with nuts.

Better when stands a day or two. Will keep at least a week, in refrigerator. Freezes beautifully.

Leona Sanderson

TOLL HOUSE CUPCAKES

Cream together:
1/2 c. butter
1/2 tsp. vanilla
6 Tbsp. brown sugar
6 Tbsp. granulated sugar

Beat in:
1 egg

Sift together:
1 c. plus 2 Tbsp. flour
1/2 tsp. salt
1/2 tsp. baking powder

Topping:

1/2 c. firmly packed brown sugar
1/8 tsp. salt
1/2 c. chopped walnuts
1 egg
1 c. Nestle's chocolate chips
1/2 tsp. vanilla

Cream together until smooth butter, sugars and vanilla. Beat in egg, add sifted dry ingredients. Spoon by rounded tablespoons into 16 (2 1/2 inch) cupcake cups. Bake at 375°, 10 to 12 minutes. Remove from oven and place topping ingredients: brown sugar; salt, egg in bowl and beat until very thick. Stir in semi-sweet chocolate chips and nuts and vanilla. Mix well. Spoon 1 tablespoonful over each cupcake. Bake at 375° for 15 minutes.

Naomi Dow

TRIPLE FUDGE CAKE

1 (4 oz.) chocolate pudding and pie filling
1 pkg. devils food cake mix
1/2 c. semi-sweet chocolate chips
1/2 c. chopped nuts

Heat oven to 350°. Cook pudding as directed. Blend in dry cake mix for 1 to 2 minutes. Pour into greased and floured pan 13x9x2. Sprinkle top with chocolate chips and nuts. Bake 30-35 minutes. Serve warm or cold with whipped cream if desired.

Variations: (1) butterscotch chips, butterscotch pudding, white cake mix. (2) lemon pudding, lemon or white cake mix, lemon chips.

Alice Cameron

WHITE FRUIT CAKE

1 lb. butter
1 lb. flour
1 lb. sugar
1 tsp. baking powder
6 large eggs
1/2 tsp. almond extract

2 lb. white raisins
1/2 lb. citron, peel
1/2 lb. lemon, peel
1 (8 oz.) jar maraschino cherries, drained
1 (No. 2 1/2) can crushed pineapple
1/2 lb. coconut
1 lb. blanched almonds

Mix as for other cakes. Flour the fruits and nuts. Add to the creamed mixture. Pour into brown paper lined loaf pans. Bake for 2 to 2 1/2 hours in 250° oven.

Joy Massengale

BANANA DROP COOKIES

1 c. shortening
1 c. sugar
2 eggs
1 c. mashed banana
1/2 c. buttermilk
1 tsp. vanilla
3 c. flour
1 1/2 tsp. soda
1/2 tsp. salt
1 c. chopped nuts

Cream shortening, sugar, and eggs. Stir in the bananas, buttermilk and vanilla. Sift the dry ingredients together and stir into the creamed mixture. Blend in the nuts. Chill 1 hour. Drop by teaspoonsful on to greased cookie sheet and bake in 370° oven for 10 minutes.

Note: Frost with powdered sugar icing to add that final touch to these divine he-man cookies.

Mary Mall

BUTTER CHEWS

3/4 c. butter
3 Tbsp. sugar
1 1/2 c. flour
3 egg yolks, beaten
2 1/4 c. brown sugar
1 c. chopped nuts
3/4 c. coconut
3 egg whites, stiffly beaten
1/8 tsp. salt

Cream butter, add sugar. Mix thoroughly with the flour. Pat mixture into a greased 10x12 inch baking pan. Bake in 375° oven for 15 minutes. Cool. Combine the remaining ingredients folding in the egg whites last. Pour the

mixture over the baked pastry. Bake in 325° oven for 30 minutes. Cool. Cut into squares. Roll in powdered sugar. Yield 4 dozen.

Norma Johnston

CARROT-OATMEAL COOKIES

1 c. grated carrots
1/2 c. brown sugar
1/2 c. oil
2 c. rolled oats
1 c. coconut
1/4 c. soy flour
1 tsp. vanilla
1/2 tsp. salt

Pack carrots lightly in cup and then fill to cup mark with water. Combine carrots, sugar, and oil. Beat until oil is emulsified. Add remaining ingredients. Mix well and let stand 10 minutes to absorb moisture. Drop by teaspoons on greased cookie sheet. Heat oven to 400°, put cookies in oven then reduce heat to 350° and bake for 20 to 25 minutes until lightly browned. Loosen and let cool on sheet.

Norma Johnston

CHERRY ALMOND BALLS

1/2 c. light Karo syrup
1/4 c. orange juice
1 tsp. almond extract
3 c. finely crushed vanilla wafers
Colored sprinkles
Candied cherries

Mix Karo syrup, orange juice and extract. Add the vanilla wafers. Mold one teaspoon of the mixture around a candied cherry and roll in the colored sprinkles.

Helen Thomsen

CHRISTMAS COOKIES

1 1/2 c. brown sugar
1 c. butter
2 eggs
2 1/2 c. flour
1 tsp. salt
1 tsp. soda
2 lb. dates
1/4 lb. candied cherries
1/4 lb. candied pineapple
1 lb. walnuts
1 lb. Brazil nuts

Chop the fruits and nuts. Cream sugar and butter. Add eggs and beat well. Add sifted dry ingredients. Add the fruits and nuts. Drop by spoonsful onto a greased cookie sheet. Bake at 250° for 40 minutes.

Do not burn!!

Mary Cole
Agnes Painter

COCONUT DROP COOKIES

3/4 c. white sugar
3/4 c. brown sugar
1 c. shortening
1 tsp. vanilla
2 eggs
2 1/2 c. flour
2 Tbsp. hot water
1 tsp. soda
1 c. coconut

Cream the sugars and shortening. Add eggs one at a time, beating well after each addition. Add vanilla. Add flour gradually beating well. Dissolve the soda in the hot water. Add to the mixture, mixing well. Add the coconut. Drop by teaspoonsful onto a greased cookie sheet. Bake for 10 minutes in 350° oven. Cool slightly before removing from pan.

These are very good and stay soft.

Dayte Bickley

COCONUT REFRIGERATOR COOKIES

1 c. flour
1/2 tsp. slat
1/2 c. shortening
1 c. rolled oats
1/2 tsp. soda
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1/2 tsp. vanilla
1/2 c. shredded coconut

Sift flour, soda and salt together. Cream shortening, sugars, and eggs together. Add dry ingredients, and blend until smooth. Stir in coconut and oatmeal. Shape dough into a roll. Wrap in waxed paper and chill overnight. Slice and bake on a greased cookie sheet 8 to 10 minutes at 375°.

Rosetta Dluhosh

GRAHAM CRACKER TREAT

48 graham crackers
1 stick margarine or butter
1/2 c. sugar
Slivered almonds

Separate the crackers and place on a large cookie sheet. Mix butter and sugar in pan. Bring to a boil and boil for 3 minutes. Pour over the crackers and sprinkle with the almonds. Bake in 350° oven for 10 minutes.

Nadine McNeeley

GUMDROP COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. baking powder
1 c. coconut
2 c. oatmeal
1 c. fruit flavored gum drops
1 tsp. vanilla

Mix in the usual manner. If using large gum drops, be sure to cut them into several pieces. If using small ones, cut only once. Drop by teaspoonsful onto a greased cookie sheet. Bake for 15 minutes in a 350° oven.

Mary Mall.

JELLY DIMPLE (Cookie)

3/4 c. shortening
1 c. brown sugar
1 egg
1 tsp. vanilla
2 c. flour
1/4 tsp. salt
1 tsp. baking powder

Cream shortening, sugar; add egg and vanilla and continue beating until fluffy. Add dry ingredients and mix well. Make balls size of large marble. Roll in sugar and place on greased cookie sheet. Make an indentation in center of each and fill with jelly or jam. Bake 10 minutes in 375° oven.

May add nuts or raisins for variation.

Alice Cameron

LEBKUCKEN COOKIE (Christmas)

1/2 c. honey
1/2 c. molasses
3/4 c. brown sugar
1 egg
1 tsp. lemon juice
1 tsp. grated lemon rind
2 3/4 c. flour
1/2 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice
1 tsp. nutmeg
1/3 c. citron
1/3 c. chopped nuts

Glaze:

1 c. sugar and
1/2 c. water
1/4 c. sifted powdered sugar

Mix together and bring to a boil honey and molasses. Cool thoroughly. Stir in brown sugar, egg, lemon juice and rind. Sift together dry ingredients and stir in. Then mix in citron, chopped nuts. Chill dough overnight. Roll small amounts of dough at a time. Keep rest chilled. Roll out 1/4 inch thick. Cut into bars. Bake 10-12 minutes at 400°. Fix glaze icing and put on cookies while they are hot. Boil sugar and water until first indication of thread appears. Remove from heat. Stir in powdered sugar. Brush hot glaze over cookies.

Mollie Blankenship

LEFSA

1 egg, beaten
1/4 c. melted butter
1/3 c. white Karo syrup
1/3 c. white sugar
3/4 c. buttermilk
1/2 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
3 - 4 c. flour (enough to be able to roll out)

Bake on bottom of cookie sheet in 400° or 450° oven for 40 seconds or until they are all bubbly but not brown.

Mrs. Arloa Ray

MOLASSES COOKIES

3/4 c. shortening
1 egg, slightly beaten
2 c. sifted flour
1/4 tsp. salt

Sugar in dish
1 c. sugar
1/4 c. dark molasses
2 tsp. soda
1 tsp. cinnamon

Cream shortening. Add 1 cup sugar and continue creaming. Add egg and molasses. Beat well. Sift flour with soda, salt, and spices. Add to shortening mixture. Mix well. Shape into balls about 1 1/2 inches in diameter. Roll in sugar. Place 3 inches apart on cookie sheet. Bake in a moderate oven 350°, about 15 minutes.

Yields: about 3 dozen cookies.

Sondra Dow

MOLASSES OATMEAL COOKIES

1/2 c. shortening
1 1/4 c. sugar
2 eggs
6 Tbsp. molasses
1 3/4 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
2 c. oatmeal
1 c. raisins
1/2 c. nuts

Cream the shortening, sugar, add eggs and molasses. Mix in the dry ingredients. Stir in the oatmeal, raisins and nuts. Drop by teaspoonfuls onto greased cookie sheet and bake in 400° oven for 8 to 10 minutes.

Norma Johnston

MOLASSES SUGAR COOKIES

3/4 c. oil
1 c. sugar
1/4 c. molasses
1 egg
1 tsp. cinnamon
1/4 tsp. cloves
1/2 tsp. ginger
1 c. raisins
1 c. chopped nuts
2 c. flour
2 tsp. soda

Icing:

Powdered sugar
Water
Vanilla

Beat oil, sugar, molasses and egg together. Sift dry ingredients and add. Mix well, then add raisins and nuts. Drop by teaspoonsful onto greased cookie sheet and flatten with a fork. Bake at 350° for 8 to 10 minutes. Mix icing to desired consistency and spread on cookies.
Yummy!

Helen Thomsen

NO BAKE COOKIES

2 c. sugar
1/2 c. milk
1/4 lb. oleo
3 Tbsp. cocoa
1/2 c. crunchy peanut butter
3 c. oatmeal
1 1/2 tsp. vanilla
1/2 c. chopped nuts
1/2 c. flake coconut

Boil milk, sugar, oleo, and cocoa for 1 to 1 1/2 minutes. Start timing after mixture comes to a rolling boil. Remove from heat and add peanut butter, oatmeal, vanilla, nuts and coconut. Beat until blended. Drop by teaspoonfuls onto waxed paper.

Rosetta Dluhosh

PEANUT BUTTER BALLS

4 c. powdered sugar
3 c. chunky peanut butter
6 Tbsp. melted butter
12 oz. pkg. chocolate chips
1/2 bar of paraffin wax

Mix the powdered sugar, peanut butter and melted butter and form into balls. Chill. Melt the chocolate chips and paraffin wax over hot water. Dip balls and chill until set.

Norma Johnston

PINWHEEL DATE REFRIGERATOR COOKY

1/2 lb. dates, pitted
1/2 c. sugar
1 c. Crisco or butter
1 c. sugar
1 tsp. vanilla
1/2 tsp. salt

1 c. water
1 c. chopped nuts
1 c. brown sugar
3 eggs, beaten
4 c. flour
1/2 tsp. soda

Cut dates fine, add 1/2 cup sugar and water. Let simmer 10 minutes. Cool. Add nuts.

Dough: Cream shortening and sugar. Add eggs, vanilla and dry ingredients, which have been sifted together. Roll dough to 1/2 inch thickness. Spread with filling. Roll and put in refrigerator overnight. Slice and bake in 350° oven, 12 - 15 minutes, until light brown.

Makes 3 to 4 rolls.

Agnes Painter

RAISIN FILLED COOKIES

6 1/2 c. flour
2 tsp. soda
1 tsp. salt
2 c. shortening
2 tsp. vanilla
2 c. sugar
1 c. brown sugar
4 eggs
2 Tbsp. milk
2 c. raisins, ground
3/4 c. sugar
2 Tbsp. flour
1 1/2 c. water
1/2 c. chopped nuts
1 tsp. vanilla

Cream shortening and sugars, add eggs. Sift dry ingredients together and add to creamed mixture alternately with the milk. Make into 4 rolls and wrap in waxed paper and store in the refrigerator. Make a filling of the raisins, sugar, flour and water. Cook until thick. Add nuts and vanilla. Cool. Slice off the cookie dough very thin, and put filling between, pressing down the edges. Bake at 375° for 8 to 10 minutes.

LaDean Bickley

7 LAYER BAR COOKIE

1 cube melted butter
2 c. graham cracker crumbs
1 (12 oz.) pkg. chocolate chips
1 can sweetened condensed milk
1 (7 oz.) pkg. butterscotch chips
2 c. flaked coconut
1 c. chopped nuts

Mix the melted butter and the graham cracker crumbs together. Spread in bottom of 9x13 inch pan. Sprinkle the chips, coconut and the nuts on top. Dribble the sweetened condensed milk over all. Bake for 25 minutes in 325° oven. Cool and cut into bars.

Nadine McNeeley

SUGAR COOKIES

1 c. mayonnaise
1 c. sugar
1 tsp. vanilla
2 c. flour
1/2 tsp. salt
1 tsp. soda

Mix the sugar and mayonnaise together and then add the vanilla. Add the dry ingredients. Mix together thoroughly. Roll into balls. Roll the balls in sugar and place on cookie sheet which has been greased. Flatten with a fork. Bake at 350° for 10 minutes or until done.

Norma Johnston

SUGAR COOKIES

1 c. butter
1 c. sugar
1 egg
1 tsp. vanilla
2 1/2 c. flour
1/2 tsp. salt
2 tsp. vinegar
1/2 tsp. soda

Cream butter and sugar. Beat in egg and vanilla. Stir in the sifted flour and salt. Combine vinegar and soda and add last. Mix well. Roll dough into balls using about 1 tablespoon dough. Place on ungreased cookie sheet. Flatten with bottom of glass which has been dipped in sugar. Bake in 325° oven for 10 minutes.

Mary Cole

TEA PARTY LOAF

3 c. prepared biscuit mix
1 c. quick rolled oats
1 c. sugar
1 egg, slightly beaten
1 1/2 c. milk

1/4 c. vegetable oil
1/2 c. semi-sweet chocolate chips
1/2 c. butterscotch chips
1/2 c. chopped walnuts

Measure biscuit mix into bowl; stir in rolled oats and sugar. Combine egg, milk and oil; add to oat mixture; beat till smooth. Stir in chocolate, butterscotch chips and nuts. Turn into greased and wax-lined 9x5x3 inch loaf pan. Bake at 350° for 1 hour and 15 minutes, or until done. Cool 10 minutes before turning out of pan.

Naomi Dow

WALNUT SQUARES

1 egg
1 c. brown sugar
1/2 tsp. vanilla
1/2 c. flour
1/2 tsp. salt
1/8 tsp. soda
1 c. chopped walnuts

Beat egg until foamy, add sugar and vanilla and continue to beat until well mixed. Sift dry ingredients and add to the egg and sugar mixture, mixing well. Add nuts. Spread mixture in a well greased 8 inch square pan. Bake 25 to 30 minutes in a 325° oven. Cut into squares while still warm. Cool then remove from pan. Makes 16 (2 inch) squares.

Norma Johnston

ZUCCHINI BARS

3/4 c. margarine
1/2 c. brown sugar
1/2 c. white sugar
2 eggs
1 tsp. vanilla
2 c. shredded zucchini
1 3/4 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
3/4 c. coconut
Dates or raisins
1 Tbsp. melted oleo
1 tsp. vanilla
2 Tbsp. milk
1 c. powdered sugar

Cream the margarine, sugars, and eggs. Add vanilla and the zucchini. Mix in the dry ingredients. Add the coconut, dates or raisins. Spread in a 10x15 inch greased jelly roll pan. Bake in a 350° oven for 35 to 40 minutes.

Cool. Make a frosting of the milk, melted oleo, and powdered sugar. Spread on cookies and sprinkle with chopped nuts. Cut into bars.

Virgie Dow

BAKED RICE PUDDING

1 lb. rice
1 qt. milk
1 pt. water
1 c. sugar
1/4 tsp. salt
3 Tbsp. butter
2 eggs, separated
1 Tbsp. vanilla
1/4 c. raisins (more if desired)
1 (9x9 inch) pan, greased and floured

Combine rice, milk, water and sugar in saucepan and bring to boil; reduce to medium heat and cook for 1/2 hour; add salt. Add butter, egg yolks, vanilla and raisins. Beat egg whites and fold into rice mixture. Pour into pan. Bake at 400° for 60 minutes. After baking, cool and cut like pieces of cake; sprinkle with powdered sugar.

June Gwazdacz

BANANA SPLIT DESSERT

2 c. graham crackers, crushed
2 eggs (beat 4 minutes)
1 tsp. vanilla
1 (20 oz.) can crushed pineapple
1 (8 oz.) container Cool Whip
Maraschino cherries
1/2 c. melted butter
3/4 c. butter
1 pkg. powdered sugar
4 -5 sliced bananas
Chopped nuts

Mix together crushed graham crackers and melted butter. Spread in 9x12 inch pan. Cool. Beat eggs 4 minutes, add 3/4 cup butter, powdered sugar, vanilla. Beat 5 minutes. Spread on graham cracker crust. Cool. Layer drained pineapple, sliced bananas, Cool Whip, and sprinkle with nuts. Top with dots of maraschino cherries.

CHEESE CAKE

Yellow cake mix
1 (3 oz.) pkg. Philadelphia cream cheese
1 pkg. Dream Whip
1 small instant pudding mix
1 (20 oz.) can drained crushed pineapple or other fruit

Bake cake mix according to instruction. Cool. Mix pudding according to instructions, add the cream cheese, mix well and spread on cake. Put crushed pineapple or other fruit on next. Then add Dream Whip mixed according to instructions and put on top of pineapple.

Cherie Jones

CHERRY DELIGHT

Crust:

1/2 c. brown sugar
1 c. margarine
1 c. nuts
2 c. flour

2 pkg. Dream Whip and milk
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 tsp. vanilla
2 cans cherry pie filling

Mix brown sugar, margarine, nuts, and flour, bake 15 minutes at 400°. Then remove from oven and crumble in large pan. Next mix Dream Whip according to directions and set aside. Mix cream cheese, powdered sugar and vanilla and fold in Dream Whip. Pour over crumb mixture. Pour cans of cherry pie filling over the cream cheese mixture. Allow dessert to stand 12 hours in refrigerator, before eating.

Big recipe. G-o-o-d.

Elsie Davis

CHOCOLATE CHIP DUMPLINS

1 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
3 Tbsp. sugar
3 Tbsp. shortening
7 Tbsp. milk
1/2 c. chocolate chips
1/4 c. chopped nuts

Sauce:

1/2 c. granualted sugar
1/4 c. brown sugar
1/4 c. butter
1 3/4 c. water
Dash salt
1 tsp. vanilla

Sift dry ingredients, cut in shortening, add milk. Stir until soft dough forms. Stir in chocolate chips and nuts.

In saucepan bring to a boil sugars, butter, water, salt, remove from heat and add vanilla. Pour into 10x6x2 inch pan. Drop dough by tablespoons into sauce. Bake 30 minutes at 375°.

Jeanne Kessler

DATE PUDDING

1 c. sugar
1 tsp. baking powder
1 tsp. butter
Pinch of salt
1/2 c. milk
1 1/2 c. flour
1 (10 oz.) pkg. dates, chopped
1 c. nuts
3 c. boiling water
1 c. sugar
1 tsp. butter
1 tsp. vanilla
Pinch salt

Make a batter of the first 6 ingredients, mixing well. Add the dates and nuts. Make a sauce of the boiling water, sugar, butter and vanilla. Bring it to a boil and pour into a baking dish. Drop the batter like dumplings into the hot sauce. Bake 40 minutes in a 350° oven.

Serve warm with whipped cream.

Alice Porter

FAVORITE RICE PUDDING

2 eggs
1/2 c. sugar
1/4 tsp. salt
2 c. milk
1 tsp. vanilla
Raisins as desired
2 c. cooked rice

Scald milk. Beat eggs slightly and add the sugar. Mix in the remaining ingredients. Pour into a baking dish. Set in pan of hot water and sprinkle nutmeg over the top. Bake in 350° oven until a knife comes out clean.

Mary Cole

FLUFFY PINEAPPLE DESSERT

3 c. vanilla wafer crumbs
1 1/4 c. sugar
Dash salt
2 egg whites, slightly beaten
1 1/2 c. whipping cream
1/2 c. butter or oleo, melted
1 1/2 c. pineapple juice
3 envelopes Knox gelatine
1 (20 oz.) can crushed pine-pineapple
3/4 c. chopped pecans

Mix together wafer crumbs and melted butter. Press firmly into bottom of 13 1/2 x 8 3/4 x 1 3/4 inch baking dish. Chill till set. In saucepan combine sugar, gelatin and salt. Add pineapple juice; cook and stir till boiling. Remove from heat; stir in undrained crushed pineapple. Cool to room temperature; stir in egg whites. Chill till mixture is partially set. Beat at high speed of electric mixer till light and fluffy, 6 to 8 minutes. Whip cream. Fold whipped cream and chopped nuts into gelatin mixture; spoon over wafer crust. Chill till firm. Makes 14 to 16 servings.

Jean Kessler

HUCKLEBERRY TORTE

1 qt. huckleberries
2 c. sugar
4 1/2 heaping Tbsp. flour
1 (8 oz.) pkg. Philadelphia cream cheese
1 (qt. size) Cool Whip
1 c. powdered sugar
1 to 2 wrapped pkg. graham crackers
1/4 to 1/2 c. melted margarine

In a kettle put in huckleberries and add water to cover. Then add 2 cups sugar mixed with flour, cook stirring constantly. Cook till thick, then cool till cold. Take a 9x12 inch pan and line:

1st Layer: Mix graham cracker crumbs with butter, save 1 cup for top, press remainder in bottom and refrigerate. 2nd Layer: Cream till soft, the Philly cream cheese, then add powdered sugar. Then mix with 1/2 of Cool Whip. Mix, then pour over 1st layer. 3rd Layer: Pour on cold berry mixture, smooth out. 4th Layer: Put on other half of Cool Whip, smooth out. 5th Layer: Sprinkle on remaining cracker crumb mixture. Refrigerate overnight or several hours.

Evelyn Rankin

ICE CREAM BAR

Cream:
2 c. powdered sugar
1/2 c. butter
2 sq. chocolate, melted

Add:
1 tsp. vanilla
1/2 c. chopped nuts
3 egg yolks, beaten

Fold in:
3 egg whites, stiffly beaten

Roll: 1 box vanilla wafers to make crumbs, or graham crackers.

(1) Line bottom of 9x12 inch covered pan with crumbs. Save some. (2) Cover crumbs with above "Goop". (3) Cover with 1/2 gallon of softened or sliced ice cream. (4) Top with part of the crumbs. Cover pan. Store in freezer until needed. Keeps indefinitely.

The Late Elizabeth Gwin

IRISH DREAM DESSERT

2 Tbsp. sugar
1/4 lb. oleo
1 c. flour
1/2 c. nuts, ground
8 oz. pkg. cream cheese
1 c. powdered sugar

1 c. Cool Whip
2 (3 oz.) pkg. instant pistachio pudding
3 c. milk

Mix the sugar, oleo, flour and nuts together as for pie crust. Press into a 9x13x2 inch pan. Bake in 350° oven for 10 mintues. Cream the cream cheese with the powdered sugar, and then fold in the Cool Whip. Spread on the cooled crust. Mix the pudding mix with the milk according to directions on package. Spread this mixture on the cream cheese layer. Top all with Cool Whip and sprinkle with chopped nuts.

Can be made a day ahead of time. Keep refrigerated.

Annie (Sprague) McSwain

LAURIE'S DESSERT

1 c. flour
1 cube oleo, melted
1/2 c. chopped nuts
8 oz. cream cheese
1 c. Cool Whip
1 c. powdered sugar
1 (6 oz.) pkg. instant chocolate pudding

Mix flour, oleo and nuts. Press into a 9x13 inch pan and bake at 350° for 15 to 20 minutes. Cool. Mix cream cheese, Cool Whip and powdered sugar. Spread over the crust. Mix pudding according to directions. Spread over the cheese layer. Top with Cool Whip.

Very good!!!

Mary Mall

LAYERED PUDDING

14 whole graham crackers
1 (6 oz.) pkg. vanilla instant pudding
2 c. cold milk
1 c. thawed Cool Whip
1 can cherry pie filling or raspberry pie filling

Line 9 inch square pan with whole graham crackers, prepare pudding mix with milk as directed on package for pudding. Let stand 5 minutes, then blend in whipped topping. Spread half the pudding mixture over the crackers, add another layer of crackers. Top with the

remaining pudding mixture and crackers. Then spread cherry pie filling over top of crackers.

Chill 3 hours. Makes 9 servings.

Edgarda Rankin

LAYERED PUDDING DELIGHT

1 c. flour
1/2 c. butter
1/2 c. chopped nuts
1 pkg. instant vanilla pudding
2 c. milk
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 c. Cool Whip
1 pkg. instant chocolate pudding
1 c. cream
Nuts for sprinkling

(1) Make a crust for a 9x12 inch pan with the flour and butter and nuts, press into pan and bake till light brown at 350°. Then cool. (2) Mix cream cheese with powdered sugar and Cool Whip, put on the crust. (3) Mix vanilla and chocolate puddings together with milk and cream, put on as 3rd layer. (4) Top with thin layer of Cool Whip and sprinkle nuts on top.

Edgarda Rankin

LEMON ANGEL DESSERT

6 egg yolks, beaten
3/4 c. sugar
3/4 c. lemon juice
1/2 tsp. lemon rind
1 Tbsp. Knox Gelatine
1/4 c. cold water
6 egg whites, beaten
3/4 c. sugar
1 large angel food cake

Dissolve gelatin in cold water. Make a custard of the egg yolks, sugar, lemon juice, rind and cook on low heat until mixture coats a spoon. Remove from heat and add gelatin. Fold in the beaten egg whites, to which you have added the 3/4 cup sugar. Break the cake into small pieces and alternate layers in angel food cake pan. Chill. . .

Norma Johnston

LEMON FLUFF DESSERT

1 (3 oz.) pkg. lemon jello
1 small can evaporated milk
1 small can crushed pineapple
1/2 c. sugar
Pinch salt

Drain juice from pineapple and add to water for jello. Add sugar and salt to the jello. Mix it according to package directions. Chill until syrupy. Chill milk overnight and whip. Beat jello until frothy and combine with the whipped milk. Fold in the pineapple. Pour into a shallow dish and chill until firm.

Dixie Baker

LEMON SNOW

3 small pkg. lemon jello
1 1/2 large cans evaporated milk, well chilled
1 (16 oz.) can crushed pineapple, drained
1 c. sugar
Pinch of salt
3 c. boiling water
1 1/2 c. cold water, or juice, or Fresca pop

Dissolve jello in hot water, then add cold liquid. Chill till thick. Whip milk. Whip jello separately. As you whip the milk, gradually add the sugar and salt. Fold the jello and whipped evaporated milk together, gently fold in the pineapple. Chill.

Variation: Place graham cracker crumbs under and over the dessert.

Naomi Dow

LEMONY FRUIT COMPOTE

1 (17 oz.) can chunky mixed fruit
1 (20 oz.) can pineapple chunks
2 (11 oz.) can Mandarin oranges
1 small pkg. instant lemon pie filling
Banana chunks

Drain the mixed fruits and the pineapple and combine with the Mandarin oranges. Use the other syrups to mix with the pie mix. Stir and pour over the fruit. Chill overnight. Just before serving stir in the banana chunks. Makes 8 servings.

Norma Johnston

PEANUT BUTTER BANANA CRUNCH

4 c. sliced bananas (6 medium)
1 Tbsp. lemon juice
1/2 tsp. ground cinnamon
1/2 c. flour
1/2 c. brown sugar, packed
1/3 c. chunk-style peanut butter
1 Tbsp. butter or margarine

Place bananas in 8 inch round baking dish. Add lemon juice and cinnamon, stirring lightly to coat fruit. In small bowl, combine flour and brown sugar. Cut in peanut butter and margarine until mixture is crumbly. Sprinkle over bananas. Bake in 375° oven for 25 minutes. Serves 6.

QUICK CHERRY STRUDEL

1 (10 oz.) pkg. frozen patty shells
1 can cherry pie filling
2 tsp. grated lemon rind
1/4 c. pkg. bread crumbs
1 Tbsp. milk
1/4 c. sliced almonds
2 Tbsp. sugar

Betty Hubele

RHUBARB DESSERT

1 pkg. strawberry jello
2 c. hot cooked rhubarb sauce
1 c. whipping cream
1 1/2 pkg. graham crackers, crushed
Mayonnaise for garnish

Dissolve jello in hot rhubarb sauce, stir will. Chill until mixture has started to thicken. Whip cream and fold into jello mixture. Line square pan with half of graham

cracker crumbs. Pour dessert over cracker crumbs. Pour the remainder of crumbs over dessert, or garnish with mayonnaise. Chill until ready to serve.

Virgie Dow

RHUBARB DESSERT

4 c. rhubarb, diced
1 small pkg. strawberry jello
1 c. sugar
1 box Jiffy cake mix, or 1/2 box of regular cake mix
1 c. water
1/2 c. melted oleo

Place cut rhubarb in 9 inch square pan. Sprinkle jello on top, then the sugar, then the cake mix. Pour the water over the cake mix, then the melted oleo. Bake 35 minutes at 350°. Serve with Cool Whip or whipped cream.

Norma Johnston

RHUBARB ROLY-POLY

2 c. flour
3 tsp. baking powder
1/2 tsp. slat
4 Tbsp. shortening
1 egg
3 c. rhubarb, diced
1/2 c. sugar
3/4 c. white sugar
3/4 c. brown sugar
1/2 tsp. flour
2 c. boiling water
1 1/2 Tbsp. butter
Grated rind and juice of 3/4 lemon

Sift the flour, baking powder, salt and cut in shortening. Break egg into a cup and finish filling with milk, Stir into the dry ingredients. Knead slightly. Roll to 1/4 inch thick. Brush with melted butter and sugar. Spread with fruit. Roll as for a jelly roll. Cut into inch slices and place cut side down in pan allowing space between. Make a sauce of the white and brown sugar, the 1 1/2 teaspoon flour and the boiling water bringing it to a boil until the sugar is dissolved. Pour over the dough and bake in 375° oven for 30 minutes.

Serve with whipped cream.

Virgie Dow

RHUBARB SHERBET

2 c. diced rhubarb
1/2 c. sugar
Few grains salt
1 c. top milk
2 beaten egg yolks
1 Tbsp. lemon juice
1/2 tsp. vanilla
2 egg whites
1/4 c. sugar

Select tender, rosy rhubarb. Do not peel. Combine the rhubarb, 1/2 cup sugar and salt and cook until tender, being careful not to scorch. Cool. Combine milk, egg yolks, lemon juice and vanilla. Add rhubarb and mix thoroughly. Freeze until firm. Beat egg whites, add sugar and continue beating until very stiff. Now turn frozen mixture into a chilled bowl, and break up. Beat until fluffy and smooth. Fold in the egg whites and return to freezer and freeze until firm. Serves 6.

Barbara Guernsey

THANKSGIVING PUDDING w/HONEY

1 c. honey
1/2 c. butter
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
1 c. cranberries
1 c. golden raisins
2 c. water
6 c. toasted whole wheat bread, cubed, packed in cup

In a saucepan, mix together honey, butter, salt, spices, cranberries, raisins and water. Bring to boil over medium heat, stirring. Boil gently five minutes or until cranberries are soft. Butter 2 quart pudding pan, add bread cubes. Pour prepared fruit sauce over cubes. Allow mixture to stand 15 minutes to blend flavors. Bake pudding uncovered at 350° for 45 minutes. Serve warm with honey-sweetened dairy sour cream or your favorite sauce. Makes 10 servings.

June Gwazdacz

RICE VANILLA FLUFF

1 small box vanilla instant pudding
1/2 pt. of heavy cream
12 oz. cottage cheese

1 c. small marshmallows
3 1/2 oz. flaked coconut
2 bananas, diced
2 c. cooked rice
Chopped pecans

Fold pudding into the cream which has been whipped. Fold in the cottage cheese, marshmallows, coconut, bananas and nuts. Cover and refrigerate at least 2 hours. Just before serving, fold in the rice.

May substitute 13 ounce carton of whipped topping for the whipped cream.

Sarah Harms

** NOTES **

NOTES

NOTES

CANDY
JELLY
PRESERVES

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

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APLETS

2 c. thick applesauce
2 c. sugar
2 Tbsp. Knox gelatine
1/2 c. cold water
1 c. chopped nuts
1 Tbsp. lemon juice
Powdered sugar

Soften the gelatin in the cold water. Sieve the applesauce and combine with the sugar. Cook in a heavy pan until very thick stirring constantly. Remove from fire and add gelatin mixture and stir until dissolved. Cool slightly. Add nuts and lemon juice. Pour into a shallow pan. When firm, cut into squares. Roll in powdered sugar. Repeat 2 or 3 times, on different days. Allow to ripen for 2 or 3 weeks. Keep in a warm room.

Alice Cameron

BERNICE'S FUDGE

5 c. sugar
1 can milk (large)
2 cubes margarine
3 small pkg.
chocolate chips
1 large pkg. marshmallows
Vanilla
Nuts, if desired

Put sugar, milk and margarine in pan and bring to bubble and cook 8 minutes, stirring all the time. Turn off heat. Add chocolate chips and marshmallows and stir till dissolved. Add vanilla and nuts. Pour into lightly greased pan and let set. Cut into serving pieces.

June Gwazdacz

BUTTERMILK FUDGE

1 c. buttermilk
2 Tbsp. Karo syrup
1 tsp. vanilla
1 c. nuts
1 tsp. soda
2 c. sugar
1/2 c. butter

In large pan cook all together except nuts and vanilla, to hard ball stage. Beat until ready to drop or pour. Add nuts and vanilla.

Kay Hysong

CARMELS

2 c. white sugar
2 c. white syrup
2 c. canned milk
Pinch salt
1/2 c. butter
1 tsp. vanilla
1 c. nuts

Melt butter, add sugar, syrup and salt. Boil until it spins a thread. Add the milk slowly so as not to stop the boiling. Cook until it forms a firm ball when dropped in water. Add the vanilla and nuts and pour into buttered pans. Mark into squares when cool.

June Gwazdacz

CHOCOLATE COVERED BALLS

2 boxes powdered sugar
1 can condensed milk
2 c. chopped pecans or walnuts
1 cube butter
1 1/2 c. coconut

Coating:

1 block paraffin wax
1 tsp. vanilla
1 (12 oz.) pkg. semi-sweet chocolate chips

Mix all together, well. Shape into small balls. Place on waxed paper and chill. Use double boiler to melt paraffin wax, chocolate chips and vanilla. Stick toothpick into chilled ball and dip into creamy smooth chocolate mixture. Hold a minute above mixture to allow chocolate to cool. Then replace on waxed paper.

Darlene Hoven

COCONUT POM POMS (CANDY)

2 lb. powdered sugar
1 large bag Angel Flake coconut
1 cube butter
1 can Eagle Brand milk
1 c. nuts, chopped

Melt butter. Add sugar and milk. Add coconut and nuts. Make into balls, freeze. Hand dip in either chocolate or almond bark.

Barbara Short

ENGLISH TOFFEE

1 c. chopped roasted unblanched almonds
1 c. (2 cubes) butter or margarine
1 c. granulated sugar
1/3 c. dark brown sugar
2 Tbsp. water
1/2 tsp. soda
3 (3 oz.) sq. semi-sweet chocolate

Sprinkle half the almonds in a buttered 13x9 inch pan. In a 3 quart saucepan melt butter; add sugar and water and mix well. Bring to boil, stirring constantly. Continue to stir, cook to 300° F. or until a little dropped into cold water becomes brittle immediately. Remove from heat; stir in soda; work fast. Pour and spread carefully over almonds in pan; let cool about 5 minutes. Grate or shave chocolate over top of toffee. (Heat of candy will melt chocolate). Spread out chocolate evenly with spatula. Sprinkle rest of almonds over chocolate and press in lightly. Cool. Break into pieces. Makes about 1 1/4 pound.

Naomi Dow

FABULOUS FUDGE

3 (6 oz.) pkg. chocolate chips
1 (10 oz.) pkg. miniature marshmallows
2 cubes margarine
1 Tbsp. vanilla
Nuts
4 1/2 c. sugar
1 large can milk (evaporated)

Place in a large bowl chocolate chips, marshmallows, margarine, vanilla and nuts, set aside until later.

Boil sugar and milk exactly 6 minutes. Pour over above mixture, mix well, pour into 9x12x3 inch buttered pan.

Beulah Randall

HONEY DIVINITY

2 c. sugar
1/3 c. honey
1/3 c. water
2 egg whites
1/2 c. chopped nuts
1/2 tsp. vanilla

Boil sugar, honey, and water until syrup spins a thread (278°). Pour syrup over well beaten egg whites, beating continuously. Just before mixture starts to set, add chopped nuts and vanilla. When mixture crystallizes, drop with a spoon onto waxed paper.

Variation: Candied cherries or candied pineapple may be used in place of chopped nuts.

June Gwazdacz

HONEY NOUGAT

1/2 c. liquid honey
3 c. sugar
2/3 c. boiling water
2 egg whites, beaten
2/3 c. chopped nuts
2/3 c. chopped citron or candied cherries

Boil the honey, sugar, and water to a soft ball stage (230°). Remove 2/3 cup of the syrup and pour into stiffly beaten egg whites, beating while pouring. Cook the remainder of the syrup to the hard-ball stage (265°). Pour into the egg mixture, beating well. Continue beating until the candy begins to thicken. Add nuts and candied fruit. Pour into a deep pan lined with waxed paper or aluminum foil. Cut into oblong pieces. Makes about 4 dozen pieces, 1 1/4 by 3/4 inches.

June Gwazdacz

HONEY PENUCHE

2 c. brown sugar
1/4 tsp. salt
2/3 c. white sugar
1 c. milk
1/4 c. honey
3 Tbsp. butter
1/2 c. chopped nuts

Combine all ingredients except butter and nuts, and cook over a low flame to 240° F. Stir just enough to prevent sticking. Remove from fire, add butter, and cool to lukewarm. Do not stir. Beat until candy begins to thicken. Add nuts and turn into a greased shallow pan. When firm, cut into squares.

June Gwazdacz

HOPSCOTCH CANDY

1 pkg. butterscotch chips
3/4 c. salted peanuts
1 1/2 c. chow mein noodles

Place chips in top of double boiler. Cook over hot water until chips are melted, add peanuts. Stir to coat evenly. Add noodles. Mix until well blended. Drop by teaspoonfuls on wax paper. Let stand until set. Makes 36 pieces.

Variation: Use chocolate chips in place of butterscotch chips.

Naomi Dow

KNEADED FUDGE

2 Tbsp. butter
2 c. granulated sugar
2 - 4 tsp. cocoa
Dash of salt
1/3 c. Karo syrup (either kind)
1/2 c. milk
1 tsp. vanilla
Nuts as desired

Melt butter in large heavy pan. Add cocoa, sugar and salt, mix well, then add Karo syrup and milk. Stir until it begins to boil. Boil exactly three minutes or until soft ball stage. Cool slightly, beat until it begins to thicken, add vanilla, nuts, then pour into a pan and knead with a knife or hand. Shape into roll. Slice as needed.

Virgie Dow

MARSHMALLOW CONFECTION

1 cube butter or margarine
1 (6 oz.) pkg. butterscotch or chocolate chips
1 egg, well beaten
1 c. powdered sugar
1/2 c. chopped nuts
1 pkg. colored mini-marshmallows
18 graham crackers, crushed

In top of double boiler melt butter or margarine with butterscotch or chocolate chips. In the meantime beat egg and add 1 cup powdered sugar. Combine with melted mixture, and add chopped nuts and marshmallows. Crush graham crackers on 2 separate waxed papers. Roll mixture into a log and roll in crumbs, wrap in waxed paper. Let stand in refrigerator, until ready to slice and serve.

Agnes Painter

PEANUT BUTTER CUPS

16 graham crackers, finely crushed
1 1/2 cup peanut butter
2 cubes butter or margarine
1 box powdered sugar
1 (12 oz.) bag chocolate chips

Mix well together the graham crackers, butter, peanut butter and powdered sugar. Pat in pan about 1 inch thick.

Then melt chocolate chips, pour over top and put in refrigerator uniil cool. Cut and serve. Good.

Leona Sanderson

PEANUT BUTTER-N-BRAN CANDIES

1/2 c. red label Karo syrup
1/2 c. smooth peanut butter
1/4 c. chopped salted cocktail peanuts
1/3 c. packed brown sugar
3 c. Bran Chex cereal

In medium-size saucepan combine corn syrup and sugar. Cook over medium heat, stirring often, until mixture just comes to a boil. Remove from heat. Stir in

peanut butter until thoroughly mixed. Stir in cereal and peanuts until evenly coated. Drop by teaspoons onto waxed paper. Cool. Store tightly covered. Makes about 2 1/2 dozen.

Sondra Dow

PECAN DELICIOUS FUDGE

2 c. granulated sugar
1 c. firmly packed brown sugar
2 c. heavy cream
1 c. light Karo syrup
1 tsp. vanilla
1 c. chopped pecans

Combine in large heavy pan sugars, cream, Karo syrup. Bring to boil stirring constantly until a small amount dropped in cold water forms a soft ball (236° F.). Remove from heat. Cool without stirring. Beat until mixture begins to thicken and looses it gloss. Add vanilla and pecans, turn into buttered 8 inch square pan. Cool. Cut and store.

Makes about 1 pound.

Naomi Dow

APPLE BUTTER

2 c. applesauce
1 c. sugar
1/2 tsp. cinnamon
1/4 tsp. cloves

Mix ingredients together and pour into a shallow pan. Cook in a 350° oven until the desired consistency, stirring occasionally.

Mary Mall

BANANA BUTTER

3 c. mashed bananas
2 Tbsp. lemon juice
1/2 c. maraschino cherries
6 1/2 c. sugar
1 bottle Certo

Chop the cherries very fine. Place the bananas, lemon juice, cherries and sugar in a heavy sauce pan.

Place over high heat and bring to a full rolling boil and boil hard for 1 minute. Remove from heat at once and add the Certo, mixing thoroughly. Ladle quickly into hot sterilized glasses and cover with paraffin wax immediately. Makes 9 medium glasses.

Mary Mall

CANNED APPLE PIE FILLING

28 c. sliced and peeled apples

Syrup:

4 1/2 c. sugar
1 c. cornstarch
2 Tbsp. cinnamon
1/4 tsp. nutmeg
1 tsp. salt
10 c. water
3 Tbsp. lemon juice

Pack 7 quart jars tightly with apples. Cook syrup until thick and bubbly. Add 3 tablespoons lemon juice. Cover apples with boiled syrup. Process 20 minutes in water bath.

Edith Coutts

RHUBARB JAM

6 c. diced rhubarb
6 c. sugar
1 (No. 2) can crushed pineapple
1 (6 oz.) pkg. strawberry jello
Red food coloring

Mix the rhubarb and sugar and let stand overnight. Put on heat and boil about 20 minutes. Add the pineapple and bring to a full boil again. Add the jello and stir until dissolved. Add a few drops of red food coloring. Spoon into hot sterilized jars and seal. Let cool completely. Store in freezer.

Mary Mall

NOTES

NOTES

MAIN DISHES

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSON FACTORS FOR UNITS OF VOLUME

To Convert from	*To*	*Multiply by*
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens 2 cups liquid

Salt

Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon
3 tsp. = 1 Tbsp.
16 Tbsp. = 1 cup
1 cup = ½ pt.
2 cups = 1 pt.
2 pt. (4 c.) = 1 qt.
4 qt. (liquid) = 1 gal.
8 qt. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 Tbsp. = ¼ cup
5 1/3 Tbsp. = 1/3 cup
8 Tbsp. = ½ cup
10 2/3 Tbsp. = 2/3 cup
12 Tbsp. = ¾ cup
14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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BAKED LEMON CHICKEN

1 (2 1/2 lb.) broiler, cut up and skinned
1 tsp. salt
3/4 tsp. pepper
1/2 tsp. garlic powder
1 beef bouillon cube
3/4 c. water
2 Tbsp. lemon juice
1 tsp. imitation butter flavoring
1/2 lemon, sliced
2 Tbsp. chopped watercress

Sprinkle chicken with salt, pepper and garlic powder. Brown chicken on all sides over moderate heat, in non-stick skillet. Place chicken in baking dish. Combine next 4 ingredients, slowly pour over chicken. Place lemon slices over chicken. Bake at 350° for 1 hour or until chicken is cooked. Just before serving sprinkle chicken with watercress.

Alice Cameron

BARBECUED PORK CHOPS

1 c. water
1/2 c. ketchup
1 clove garlic, minced
1 Tbsp. Worcestershire sauce
1/4 tsp. Accent
4 pork chops
1/2 c. vinegar
1 medium onion
2 Tbsp. brown sugar
1 tsp. salt
1/8 tsp. pepper

Combine all ingredients except pork chops in sauce-pan; simmer, uncovered, 15 minutes. Stir occasionally; cool. Pour over pork chops in bowl. Refrigerate several hours. Arrange chops on shallow baking pan; pour sauce over. Bake at 350° for 1 hour; baste with sauce occasion-ally. Makes 4 servings.

Alice Cameron

BARBECUED SPARERIBS

4 lb. pork spareribs
2 Tbsp. brown sugar
1/2 tsp. garlic powder
1/2 tsp. paprika
1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. prepared mustard
Dash cayenne pepper
1/3 c. minced onions
2/3 c. catsup
1/4 c. vinegar or lemon juice
1 tsp. Worcestershire sauce

Bake the spareribs for 1 hour in a 325° oven. Pour off the fat. Combine the remaining ingredients and simmer until slightly thickened, then pour over the spareribs. Bake for another one and a half hours or until tender.

This is a popular recipe for this flavorful dish.

Jean Arnold

CABBAGE ROLL

1 head of cabbage
1 c. cooked rice
1 lb. hamburger
1/2 lb. sausage
Salt and pepper
1/2 c. chopped onion
1 clove garlic

Take core out of the cabbage and steam 10 to 15 minutes with a rack in the bottom of the pan. Mix the remaining ingredients. Make rolls using the meat mixture wrapping it in the cabbage leaves. Put in baking dish. Pour over them a can of tomato soup. Bake 45 minutes in 350° oven.

Can be made ahead of time and reheated.

Joy Massengale

CALIFORNIA CASSEROLE

4 Tbsp. margarine
1 large onion, chopped
1 large green pepper, chopped
2 tsp. oregano
1 tsp. salt
1 (1 lb.) can tomatoes
1 (5 1/2 oz.) pkg. tortilla chips
8 oz. Monterey Jack cheese, cubed
2 c. cooked cubed turkery
1 c. sour cream
1/4 c. shredded cheese

Melt margarine in a large skillet. Add onion, pepper, oregano, and salt; saute until onion in transparent. Add tomatoes; simmer 5 minutes. Layer half the chips, cheese and turkey in a 2 1/2 quart casserole; spoon on half the sauce. Repeat layers ending with the sauce. Bake in a 350° oven for 20-25 minutes. Spoon sour cream over the top and sprinkle with the shredded cheese. Continue to bake 6 to 8 minutes or until cheese melts. Makes 6 servings.

Mary Mall

CHICKEN AND MUSHROOMS

2 1/2 c. diced cooked chicken
3/4 c. sliced mushrooms
1/3 c. butter
1/3 c. flour
1 1/4 c. milk
1 c. half & half cream
2 egg yolks, beaten
2 Tbsp. sherry

Saute mushrooms in the butter. Stir in the flour. Gradually stir in the milk and cream. Cook until smooth and thickened. Add chicken. Reduce heat and stir in the egg yolks and cook until thickened. Add sherry and serve at once.

An excellent luncheon dish served over hot biscuits, cornbread or noodles.

Jean Arnold

CHICKEN VERMICELLI

1 large chicken
1 (12 oz.) pkg. vermicelli
1 c. diced celery
1 can cream of mushroom soup
2 Tbsp. diced pimento
Buttered crumbs

Boil chicken until tender and remove from bones. Cut into bite-sized pieces. Cook the vermicelli in the chicken broth until done. Drain. Add the chicken, celery and soup. Mix together and place in a large casserole which has been greased. Dot the pimento throughout the mixture. Cover with the buttered crumbs. Bake in 325° oven for 45 minutes. Serves 10 to 12 people.

Mary Mall

CHICKEN WAIKIKI BEACH

2 whole chicken legs
2 whole chicken breasts
1/2 c. flour
1 tsp. salt
1/4 tsp. pepper
1/3 c. salad oil or shortening

Sauce:

1 c. sugar
1 (1 lb. 4 oz.) can sliced pineapple
2 Tbsp. cornstarch
3/4 c. cider vinegar
1 Tbsp. soy sauce
1/4 tsp. ginger
1 chicken bouillon cube
1 large green pepper, cut crosswise in 1/4 inch circles

Wash chicken, pat dry then coat with flour. Heat oil in large skillet, add chicken a few pieces at a time, and brown on all sides. Remove as browned to shallow roasting pan, arranging pieces skin side up. Sprinkle with salt and pepper. Meanwhile preheat oven to 350°. Sauce: Drain pineapple pouring syrup into 2 cup measure, add water to make 1 1/4 cups. In medium saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce, ginger and bouillon cube; bring to boil, stirring constantly. Boil 2 minutes. Pour over chicken. Bake uncovered, 30 minutes. Add pineapple slices and green pepper; bake 30 minutes longer or until chicken is tender. Serve with fluffy white rice. 4 servings.

Dianne Davis

CHINESE BEEF AND RICE

1 1/3 c. uncooked regular rice
1 Tbsp. salt
2 beef bouillon cubes
2 medium onions, chopped
3 c. diced cooked beef
1/4 c. salad oil
3 c. boiling water
1 Tbsp. plus 1 tsp. soy sauce
2 green peppers, chopped
2 c. celery, chopped

In large skillet, cook and stir rice in oil over medium heat until golden brown. Add salt, water, bouillon cubes and soy sauce. Cover tightly, simmer 20 minutes. Stir in onion, celery, green pepper and meat. Cover tightly; simmer 10 minutes longer or until all liquid is absorbed and rice is tender.

4 to 6 servings.

Mrs. Carl Dow

CHINESE NOODLE DISH

2 (5 oz.) cans chow mein noodles
2 cans tuna
2 c. chopped celery
1/4 lb. cashew nuts
2 cans cream of mushroom soup
1/4 c. chopped onion
1/2 c. water
2 medium cans chunk pineapple

Heat soup, tuna, onions, celery and water together. Alternate layers of noodles and soup mixture. Top with nuts and chunk pineapple. Bake 25 minutes at 350°.

Serves 14. Do not cover or overcook.

Leona Sanderson

CLAM HASH

1/3 lb. razor clams
1/2 c. diced bacon
1 onion, diced
1 lb. hash browns or finely diced potatoes
1 egg, beaten
Salt, pepper and Accent

Mix well and brown on grill or cook in 375° oven for 20 minutes.

Best cooked and browned in a skillet, I think.

Barbara Guernsey

CLAM SOUFFLE

1 c. minced clams
1 c. milk
2 eggs
20 soda crackers
4 Tbsp. melted butter
Salt and pepper

Beat eggs, crush soda crackers. Melt butter, mix all together, pour into greased casserole. Bake 40 minutes at 350°.

Um-m-m good.

Mollie M. Hamilton

COLD CHICKEN CURRY

1 whole chicken
1 can water chestnuts
1 lb. white grapes
1 1/2 c. chopped celery

Sauce:

1 1/4 c. mayonnaise
1/2 Tbsp. curry powder
1 Tbsp. soy sauce
1 Tbsp. lemon juice
1/2 c. slivered almonds

Cook chicken, remove bones and skin. Cut in bite size pieces. Drain chestnuts and slice. Add 1 pound white grapes, split; and chopped celery. Mix and add sauce.

Sauce: Mix together mayonnaise, curry powder, soy sauce, lemon juice. Top with almonds browned and slivered. Serve.

Mollie M. Hamilton

CORN-CHEESE PUDDING

1 (17 oz.) can whole kernel corn, drained
1 (2 oz.) jar pimento, drained and chopped
1 c. shredded medium Cheddar cheese
1 medium size green pepper, chopped
2 eggs, slightly beaten
1/2 c. milk
2 Tbsp. flour
2 Tbsp. butter or margarine, melted
1 tsp. salt

Combine all ingredients; mix well. Pour into 2 quart greased casserole. Bake at 350°, 45-50 minutes.

Mollie M Hamilton

CORN EGGYS

6 slices bacon, diced and fried crisp
1/2 c. chopped onion, fried brown
1 large can cream corn
6 well beaten eggs

In skillet fry the bacon and onions stirring constantly to keep from burning. Add large can cream style corn, continue cooking until on dry side. Add the well beaten eggs, cook until eggs are done. Serve hot.

Effie Decker

CRAB CASSEROLE

1 c. shell macaroni (uncooked)
1 can crab
1 can cream of mushroom soup
1 c. mayonnaise
1 Tbsp. grated onion
1 c. grated cheese

Mix all ingredients and put in greased 6 cup casserole. Let stand overnight in refrigerator. Cook 1 hour in 350° oven.

Norma Johnston

CROCKPOT BEANS

1/2 to 1 lb. ground beef
3/4 lb. bacon, cut small
2 c. (1 lb., 15 oz. size) pork and beans
1 c. chopped onion
1 (16 oz.) can kidney beans
1 (16 oz.) can butter lima beans, drained
1 c. ketcup
1/4 c. brown sugar
1 Tbsp. liquid smoke
3 Tbsp. white vinegar
1 tsp. salt
Dash of pepper

Brown ground beef in skillet; drain off fat and put beef in crockpot. Brown bacon and onions; drain off fat. Add bacon and onions and remaining ingredients to crockpot. Stir together well. Cover and cook on low 4 to 6 hours.

Mrs. Arloa Ray

GOLDEN BAKED CHICKEN

2 chicken breasts, halved
1 - 2 Tbsp. instant minced onion
1/4 tsp. paprika
4 tsp. soft butter
1/2 tsp. garlic salt
2 Tbsp. snipped parsley

Heat oven to 425°. Remove skin from chicken, place chicken in ungreased baking, 8x8x2 or 9x9x2 inches. Spread 1 teaspoon butter on each piece, sprinkle with onion, garlic salt and paprika. Bake uncovered 30 to 35 minutes or until tender. Sprinkle with parsley. 4 servings.

Mrs. Carl Dow

GREEN PEPPER WITH RICE

3 large green peppers
2 c. cooked rice
2 Tbsp. butter
1 1/4 c. milk
1/2 c. Cheddar cheese, grated
1/2 tsp. salt
Dash pepper
1/4 c. onion, minced
2 eggs, slightly beaten
1/4 c. parsley, minced

Cut green peppers in half lengthwise. Remove seeds and parboil until tender but firm. Drain well, and arrange in a greased baking pan. Blend remaining ingredients and spoon into the peppers. Bake in 300° oven until fillings test done.

These are especially good as an accompaniment with lamb, ham or poultry.

Jean Arnold

HAM LOAF

5 1/2 oz. day old bread
1 1/3 c. milk
2 eggs, beaten
1/2 tsp. mustard
3/4 tsp. salt
1/8 tsp. pepper
1 lb. ground beef
1/2 lb. ham, ground
1/3 c. brown sugar
1/2 tsp. whole cloves

Crumble the bread in the milk. Blend in the eggs, seasonings, and meats. Mix well. Spread the brown sugar and cloves in the bottom of a greased 7 x 3 1/2 inch loaf

pan. Pack the meat mixture on top of the brown sugar and cloves. Bake for 1 1/2 to 2 hours in 350° oven, until brown and well done.

Stella Arnold

HAM & CHEESE CAULIFLOWER CASSEROLE

1 head cauliflower, parboiled and drained (set aside)
1/4 cube margarine, melted
3 Tbsp. flour
2 1/2 c. milk
1 c. shredded Cheddar cheese
1 c. diced ham

Mix flour with margarine and add milk. Cook over medium heat till it thickens. Add shredded cheese and diced ham. Arrange cauliflower in deep casserole dish and pour the above mixture over top. Sprinkle with corn flake crumbs. Bake in 350° oven for 30 minutes.

Beulah Randall

HAMBURGER SAUSAGE

5 lb. hamburger
2 Tbsp. mustard seed
1 Tbsp. liquid smoke
5 rounded tsp. Morton Tender Quick salt
3 tsp. coarse pepper
2 cloves garlic, crushed (or use 2 tsp. garlic powder)

1st Day: Mix well ingredients and refrigerate. 2nd Day: Mix well. 3rd Day: Mix well. 4th Day: Mix well and form into 5 rolls. Place on broiler and bake at 180° for 8 hours. Rotate every two hours. (Or bake at 200° about 3 to 4 hours.)

Helen Bush

HOBO DINNER

2 to 4 medium potatoes, sliced
6 to 8 good sized carrots, sliced
1 medium onion, sliced
1 lb. hamburger
6 slices bacon

Fry hamburger; drain, then add in layers: first hamburger, potatoes, onions, carrots, and bacon (2 or 3 strips in each layer).

Bake at 350° for 1 hour or until tender.

Mrs. Arloa Ray

HOBO HASH

1/2 lb. bacon, cut in small pieces (cook until done)
1 medium onion, chopped into small pieces
5 to 7 medium size potatoes, cut into medium size cubes
1 (17 oz.) can cream style corn

Cook bacon until done, put onion into drained bacon, cook until onions are clear, put potatoes in mixture and steam until potatoes are done (but not brown), pour cream style corn into mixture, salt and pepper to taste. Serves 5-6 people.

Serve with green beans and salad.

Mrs. Carl Dow

LASAGNE CASSEROLE

2 Tbsp. oil
2 chopped cloves garlic
1 (No. 2) can tomatoes
1/4 tsp. pepper
Lasagne noodles
1/2 lb. Ricotta cheese
1 lb. hamburger
1 (8 oz.) can tomato sauce
1 1/2 tsp. salt
1/2 tsp. oregano
1/2 lb. Mozzarella cheese
1/2 c. grated Parmesan cheese
(Swiss and cottage cheese may be substituted if others aren't available)

Heat oil in skillet, add hamburger and cloves of garlic. Brown and add tomato sauce, and tomatoes, salt, pepper and oregano. Cover and simmer for 15-20 minutes. Meanwhile cook 8 - 12 oz. of lasagne noodles in boiling water. Rinse and drain. Fill a casserole dish with alternate layers of noodles, Mozzarella cheese and Ricotta cheese, grated Parmesan cheese, and meat mixture, ending with a layer of sauce and Parmesan cheese. Bake in oven at 375° for 15-20 minutes.

Enid Nelson

MACARONI AND CHEESE DELUXE

1 (8 oz.) pkg. elbow macaroni
2 c. cream-style cottage cheese
1 (8 oz.) commercial sour cream
1 egg, slightly beaten
3/4 tsp. salt
Dash of pepper
2 c. shredded sharp cheese
Paprika

Cook macaroni according to directions on package; drain. Rinse macaroni and set aside. Combine next 6 ingredients; add macaroni and stir well. Spoon into 2-quart slightly greased casserole. Sprinkle with paprika. Bake at 350° for 45 minutes.

Mollie M. Hamilton

MACARONI CASSEROLE

2 c. shell macaroni (uncooked)
2 c. milk
1 c. chopped onion
1/2 lb. grated cheese
2 cans mushroom soup
1/2 lb. chipped beef, (or tuna or chicken, ham, etc.)
6 hard cooked eggs, chopped

Stir all together and put in refrigerator overnight. Pour into large flat pan. Bake at 350° for 45 minutes to 1 hour.

Leona Sanderson

MEATBALLS WITH ONION SOUP

1 1/2 lb. hamburger
1 onion, chopped fine
3 slices bread
1/2 c. milk
1/2 tsp. baking powder
1/2 pkg. dry onion soup mix
1 can onion soup

Mix all ingredients except the can of onion soup. Shaped into balls and place into baking dish. Cover with the can of onion soup. Bake in 350° oven until done. (Chicken broth or beef broth may be used instead of the onion soup.)

Rosetta Dluhosh

NOODLE BURGER CASSEROLE

2 c. noodles (cook until done) drain

Fry together - until brown

1 lb. ground beef
1 small green pepper, cut up
1/2 small onion, chopped
Salt and pepper, to taste
Pinch: rosemary, thyme
Pinch: minced garlic

Add to above and simmer a few minutes.

1 can tomato soup
1 c. water
1/2 c. corn or beans

Put noodles in baking dish, add ground beef mixture and mix. Top with cracker crumbs, then grated cheese. Bake at 325° to 350° for about 45 minutes.

Agnes Painter

PEPPER STEAK

1 1/2 lb. top beef round or sirloin steak (3/4 to 1 inch thick)
1/4 c. salad oil
1 medium onion
2 medium green peppers
1 Tbsp. cornstarch
2 Tbsp. soy sauce
Hot cooked rice
1 c. water
1/2 tsp. garlic salt
1/4 tsp. ginger
2 to 3 tsp. sugar, optional
2 medium tomatoes

Trim fat from meat; cut meat into strips, 2 x 1/4 inch. Heat oil in large skillet. Cook meat in oil, turning frequently, until brown, about 5 minutes. Stir in water, onion, garlic salt and ginger. Heat boiling. Reduce heat, cover and simmer 12 to 15 minutes for round steak, 5 to 8 minutes for sirloin. Add green pepper strips during last 5 minutes of simmering. Blend cornstarch, sugar and soy sauce; stir into meat mixture. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Cut each tomato into eighths; place on meat mixture. Cover; cook over low heat just until tomatoes are heated through, about 3 minutes. Serve over rice. Serves 4 to 5.

Sondra Dow

PIEROGIES

1 c. flour
1/8 tsp. salt
1 egg
1/4 c. water
1 1/2 c. mashed potatoes
1/2 c. cheese, grated

Mix flour, salt, and egg together. Knead until smooth. Roll out and cut in circles. Mix potatoes and cheese together. Place a spoon of potato and cheese mixture on circle of dough. Fold dough in half and pinch edges together. Boil in water 5 minutes. After pierogies rise, drain and lay on waxed paper until just prior to serving. Then brown in deep fat.

Note: You may wish to vary your filling in other ways, such as cabbage and cottage cheese.

June Gwazdacz

POACHED SOLE WITH SHRIMP SAUCE

2 lb. sole fillets
1 qt. boiling water
1 tsp. salt
3 Tbsp. butter
3 Tbsp. flour
1/2 tsp. salt
1/8 tsp. pepper
1/2 c. cheddar cheese, shredded
2 c. milk
1/2 c. shrimp
2 Tbsp. sherry
1/3 c. sliced almonds

Poach sole in salted water. (If sole is small and thin, roll together in single portion and skewer with a toothpick. Remove pick after poaching.) Arrange in a baking dish. Melt butter. stir in flour and seasonings. Stir in milk to make a smooth sauce. Stir in cheese and stir until melted. Add shrimp and continue cooking until melted. Add shrimp and continue cooking until well heated. Add sherry and pour over the sole fillets. Bake at 325° for 20 minutes. Serve garnished with the sliced almonds. Makes 8 servings.

Jean Arnold

PORK CHOPS CAULIFLOWER

5 - 6 pork chops (1/2 inch thick)
6 thin lemon slices
2 Tbsp. brown sugar
2/3 c. ketchup
1/3 c. water

Brown chops in skillet, drain excess fat. Place slices of lemon on each chop. Combine brown sugar, ketchup, and water; pour over chops. Cover; simmer 30 minutes more, basting occasionally. Serves 4.

Alice Cameron

QUICK BAKED PIKE FISH

1 1/2 to 2 lb. pike fish
Flour or Bisquick baking mix
Salt and pepper
2 Tbsp. butter, melted

Heat oven to 500°. Season fillets with salt and pepper, dip in flour. Place in lightly greased baking pan, 13x9x2 inches. Drizzle with butter. Bake uncovered 10 to 15 minutes or until fish flakes easily with fork.

4 generous servings.

Sondra Dow

QUISCHE LORRAINE

9 inch pie shell
1/4 to 1/2 c. chopped onion (or green)
2 c. shredded Swiss cheese
4 eggs, slightly beaten
1 tsp. salt
1/8 tsp. pepper
5 oz. sliced ham, cubed
Mushrooms
1 3/4 to 2 c. milk
1/4 tsp. nutmeg

Prick pie shell well and bake 5 minutes at 425°. Remove to wire rack. Cool slightly. Beat eggs slightly; beat in slowly the milk, salt, nutmeg, pepper. Beat together, pour into shell. Bake at 450° for 15 minutes and 15 minutes at 350°.

Leona Sanderson

SALMON CROQUE MONSIEUE

1 (7 3/4 oz.) can salmon
2 Tbsp. mayonnaise
8 slices of thin sliced sandwich bread
8 slices Swiss cheese
2 eggs
2 Tbsp. milk
2 to 3 Tbsp. butter or oleo

Drain and flake the salmon. Combine with the mayonnaise. Trim the crust from the bread. On each of 4 slices, place a slice of Swiss cheese. Trim to fit. Place 1/4 of the salmon mixture and then another slice of cheese. Top with the remaining bread slices. Beat eggs and milk. Dip each sandwich in egg mixture and brown on both sides in skillet with the melted butter. Serve hot.

Norma Johnston

SALMON LOAF

1 3/4 lb. canned salmon
6 oz. dry bread crumbs
1 3/4 c. milk
3 eggs, beaten
1 oz. pimento, chopped
1 oz. margarine, melted
2 tsp. Worcestershire sauce
1 Tbsp. lemon juice
1/4 tsp. pepper
1/2 tsp. salt

Remove the skin from the salmon. Combine all ingredients and mix thoroughly. Pour into a greased casserole. Bake at 350° for 45 minutes or until done. 12 servings.
An old fashioned standby that is generally popular.

Stella Arnold

SAUSAGE AND POTATO CASSEROLE

1 lb. pork sausage
1 can cream of mushroom soup
3/4 c. milk
1/2 onion, chopped
1/2 tsp. black pepper
3 c. sliced potatoes
1 c. grated cheese

Brown sausage, stirring to separate. Drain. Mix soup with the onions and milk. In a large casserole, layer the potatoes, soup mixture, and the sausage. Repeat layers ending with the sausage. Dot with butter. Bake covered in 350° oven for 1 1/4 to 1 1/2 hours. Remove from oven and sprinkle with the grated cheese. Cover until the cheese melts.

Bertie Fredericksen

SHERRIED BEEF

2 lb. beef stew meat, cut into 1 1/2 inch cubes
1 can cream mushroom soup
1 envelope dry onion soup mix (use only 1/2 of envelope)
3/4 c. dry sherry

Heat oven to 325°. Place stew meat and mushroom soup in deep 2 quart casserole. Stir onion soup mix to blend with soup. Add sherry and stir to combine. Cover and bake for 3 hours, or until meat is fork-tender.

Alice Cameron

SHRIMP OR CRAB PUFFS

2 c. Bisquick
1 can shrimp or crab
1/2 c. Parmesan cheese
2 Tbsp. Worcestershire sauce
1 c. chopped green onion
2 eggs

Break eggs in cup and fill with water. Mix all ingredients together. Drop by teaspoonsful into hot deep fat and cook until golden brown. Makes about 50 puffs.
May also be baked in muffin pans.

Norma Johnston

SPAGHETTI WITH MEAT SAUCE

1/4 c. Crisco
1/2 c. chopped onion
1 lb. ground beef
1 tsp. garlic salt
1 (4 oz.) can mushrooms
2 tsp. dried parsley flakes
1 (8 oz.) can tomato sauce
1 lb. can tomatoes
1 tsp. salt
1/2 tsp. oregano
1/4 tsp. black pepper
Dash basil
Bay leaf
1/2 lb. thin spaghetti

In a large skillet, melt the Crisco, add onion and cook for 5 minutes. Stir in the ground beef and garlic salt; brown. Add the undrained mushrooms, parsley, tomato sauce, tomatoes, salt, oregano, pepper, basil, and bay leaf.

Cover and simmer for one hour. Uncover and cook for 1/2 hour longer. Cook the spaghetti as directed on package; drain. Spoon sauce over the spaghetti on platter or on individual plates. Pass the Parmesan cheese.

Mary Mall

SPAM AND RICE CASSEROLE

1 can Spam
1 onion
1 pepper
3 eggs, beaten
1 1/2 c. cooked rice
1 c. milk
1 can mushroom soup

Grind together Spam, onion, and pepper. Then add eggs, cooked rice, milk, and mushroom soup. Mix all together. Place in a 9x12 inch pan. Bake one hour at 325°.

Mattie Slagle

STAR KIST TUNA PIZZA

1 (9 3/4 oz.) can tuna, drained
1/2 c. tomato juice (cook down to 1/4 cup)
4 slices Mozzarella cheese
4 slices white bread
Oregano and garlic powder

Toast bread, spread lightly with tomato sauce. Put cheese on each slice of toast. Dot with tuna and seasoning and broil until cheese is melted. Serves 4.

Alice Cameron

SWEET-SOUR CHICKEN

1 broiler-fryer chicken (pork can be used)
6 Tbsp. butter
2 c. chunk pineapple (in syrup)
1/4 c. brown sugar, firmly packed
2 Tbsp. cornstarch
1/2 tsp. salt
1/4 c. vinegar

1 Tbsp. soy sauce
1 c. green peppers, cut in slices
1/4 c. thinly sliced onion
Celery, if desired
Hot buttered cooked rice

Brown chicken in butter in large skillet. Cover, simmer 35-40 minutes. Remove chicken; set aside. Drain pineapple, reserve syrup. Combine sugar, cornstarch and salt in skillet. Gradually stir in vinegar, soy sauce and syrup. Cook over medium heat, stirring constantly until thickened. Add pineapple, green peppers, onion and reserved chicken. Cover and simmer 5-10 minutes. Serve over rice. Serves 4.

Agnes Painter

SWEET & SOUR CHICKEN WINGS

3 lb. chicken wings
Garlic salt
Accent
Cornstarch
1 beaten egg
3/4 c. sugar
1/2 c. vinegar
1/2 c. chicken broth
3 1/2 Tbsp. catsup
1 Tbsp. soy sauce
1 tsp. Accent
Dash salt

Disjoint wings into 3 parts. Boil the tips in a small amount of water to make the 1/2 cup broth. Sprinkle the remaining joints with garlic salt and Accent and let stand at least one hour. Then dip in cornstarch and beaten egg. Brown in hot oil. Place in a shallow pan. Make a sauce of the remaining ingredients. Heat it until the sugar dissolves. Pour over the wings. Bake uncovered for 1 hour in a 325° oven. Turn occasionally.

Dayte Bickley

TANGY MEAT LOAF

1/2 c. catsup
1/2 tsp. dry mustard
1/4 tsp. garlic powder
2 tsp. seasoned salt
1 egg
2 finely chopped green peppers
1 1/2 lb. ground beef
2 Tbsp. brown sugar
4 tsp. Worcestershire sauce
1 1/2 tsp. onion powder
1/4 tsp. pepper
3/4 c. finely crushed Wheat Chex

In a large bowl combine catsup, brown sugar and dry mustard. Remove 4 tablespoons of mixture and reserve for topping. To remaining mixture, add Worcestershire sauce, garlic and onion powders, salt, pepper and egg. Blend well. Stir in green pepper and Chex. Add ground beef. Mix well. Shape into loaf in shallow pan. Bake at 350° for 65 minutes. Remove from oven and spread top with reserved catsup mixture. Bake additional 15 minutes. Makes about 6 servings.

Leona Sanderson

TASTY CHICKEN

1 - 2 1/2 lb. broiler, cut up and skinned
1 tsp. salt
1 tsp. paprika
1/2 c. lemon juice
1/4 tsp. Tabasco sauce
2 tsp. horseradish

Sprinkle chicken in pan with salt and paprika. Combine lemon juice, tobasco sauce and horseradish; spoon over chicken. Bake covered at 350° for 1 hour. Remove cover. Bake an additional ten minutes or until browned and cooked throughout.

Alice Cameron

TUNA FISH CASSEROLE

12 oz. can drained tuna fish
4 oz. drained can carrots
1/4 c. chopped pepper
1 1/2 tsp. Worcestershire sauce
4 oz. drained can peas
1 Tbsp. onion flakes
1 c. drained can asparagus
2 c. skimmed milk

Combine tuna fish, peas, carrots, onion flakes, pepper in casserole dish. Combine asparagus, Worcestershire sauce and skim milk in blender. Run at high speed, 2 minutes. Pour over fish and vegetables. May be frozen. To serve, place frozen mass in casserole dish; cover. Bake at 400° for 15 minutes or until heated throughout. Serves 2.

Weight Watchers.

Alice Cameron

TUNA NOODLE DINNER

1 pkg. of noodles almondine
1 (10 oz.) pkg. frozen mixed vegetables, broken apart
2 c. boiling water
1 (6 oz.) can tuna, drained
pkg. almonds-garnish

Heat oven to 350°. Prepare noodles almondine as directed on package for oven method, except use 2 cups boiling water; stir in tuna and vegetables. Bake uncovered 25 minutes or until liquid is absorbed. Stir before serving; garnish with almonds. Serves 4.

Sondra Dow

TURKEY MUSHROOM SCALLOP

1/2 c. water chestnuts
2 c. cooked diced turkey
1/2 c. margarine
1/2 c. flour
1/4 tsp. salt
2 c. milk
1/2 tsp. poultry seasoning
1/2 c. mushrooms, sliced
1/4 c. green peppers, chopped
2 Tbsp. chopped onion
1/2 c. turkey stock
1 qt. bread crumbs
1/8 tsp. pepper

Make a white sauce with 2 tablespoons of the margarine, flour, salt and the milk. Stir in the turkey, the diced water chestnuts and the vegetables. Melt the remaining margarine and pour over the bread crumbs. Add stock and seasonings to make a medium dry dressing. Spread half of dressing in a greased baking pan. Cover with the turkey mixture, and top with the remaining dressing. Bake for 30 minutes in a 350° oven.

A delicious way to use the leftovers of the holiday turkey.

Stella Arnold

NOTES

NOTES

SOUPS
SALADS
VEGETABLES

TO QUICK–FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then COUNT THE TIME RECOMMENDED FOR EACH vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and PACK AT ONCE.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears. 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

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CHILI SOUP

1 lb. ground beef
1 tsp. salt
1 (10 3/4 oz.) can tomato soup
2 to 3 tsp. chili powder
1 Tbsp. instant minced onion
1 (15 1/2 oz.) can kidney beans
1 soup can water

Cook and stir meat, onion and salt until meat is brown. Stir in remaining ingredients, heat to boiling. Pour into bowl and serve. 4 to 6 servings.

Mrs. Carl Dow

CLAM CHOWDER

1 c. chopped onions
1 c. diced celery
2 c. diced potatoes
1 (7 oz.) can minced clams
3/4 c. oleo
3/4 c. flour
1 qt. half & half
Salt and pepper

Drain the juice from the clams over the vegetables. Cover with water and simmer until tender. Add clams and butter. Add rest of ingredients, using part of the milk and the flour to make a thickening. Heat to boiling and serve.

This is very good!!!

Mary Mall

AMBROSIA

1 pt. sour cream
1 (7 oz.) pkg. shredded coconut
1 (10 oz.) pkg. miniature marshmallows
1 can Mandarin oranges, drained
1 (small) can fruit cocktail, drained
1 (small) can chunk pineapple, drained

Add 3/4 cup of coconut to sour cream, mix well. Add other ingredients, mix well. Top with 1/4 of coconut. Chill.

Can be used as a dessert or a salad.

June Gwazdacz

BAKED SEAFOOD SALAD

2 c. crab meat
2 c. shrimp
1 1/2 c. minced celery
1 1/2 c. mayonnaise
1/3 c. green pepper, minced
1/2 c. minced onion
1/2 tsp. salt
Dash pepper
1 Tbsp. Worcestershire sauce
2 tsp. lemon juice
1 Tbsp. pimento, minced
1 Tbsp. minced parsley
1 c. fine bread crumbs
2 Tbsp. melted bread

Combine all the ingredients except the bread crumbs and butter. Pour into individual shells or a casserole, cover with the buttered crumbs. Bake at 350° for 30 minutes.

Scallop shells (4 inches across) are attractive for this.

Jean Arnold

BEAN SALAD

1 (16 oz.) can green beans
1 (16 oz.) can wax beans
1 (16 oz.) can kidney beans
1 (16 oz.) can lima beans
1 (16 oz.) can sliced or diced carrots
4 small green onions, thinly sliced
1 c. thinly sliced celery
1/2 c. cubed Cheddar cheese
1/2 c. sugar
1/2 c. vinegar
1/2 c. salad oil

Drain canned vegetables. Combine with onions, celery, and cheese. Mix together sugar, vinegar and oil. Pour over vegetable mixture; blend. Refrigerate several hours or overnight.

Yield: 2 1/2 quarts salad.

Naomi Dow

BEAN SALAD

1 can cut green beans
1 can yellow wax beans
1 can kidney beans
Small onion, sliced

Dressing:

3/4 c. sugar
1 tsp. salt
1/2 tsp. black pepper
1/3 c. oil
2/3 c. vinegar

Drain beans. Mix the dressing ingredients together until well blended. Pour over beans. Let stand several hours before serving.

Mary Mall

BEAN-N-BACON SALAD

2 (16 oz.) cans whole green beans, drained
1/3 c. salad oil
1/2 tsp. salt
4 hard cooked eggs, chopped
1 tsp. prepared mustard
1/4 tsp. salt
4 slices bacon, crisply fried and crumbled
Crisp greens
1/2 c. chopped onion
1/4 c. vinegar
1/4 tsp. pepper
1/4 c. mayonnaise or salad dressing
2 tsp. vinegar
Paprika

Part 1: Combine beans, onions, salad oil, 1/4 cup vinegar, 1/2 teaspoon salt and pepper; toss lightly. Cover and chill. Part 2: Combine mayonnaise, mustard, 2 teaspoons vinegar, 1/4 teaspoon salt, then chopped eggs. Part 3: Bacon, crisp greens and paprika. Just before serving, drain bean mixture and toss with bacon. Serve on crisp greens; top with a spoonful of egg mixture and sprinkle with paprika. 6 servings.

Sondra Dow

BEET SALAD

1 pkg. raspberry jello
1 (No. 303) can shredded beets
2 Tbsp. vinegar
1/2 c. sugar
1 c. beet juice

Heat beet juice and dissolve jello in it. Add the remaining ingredients. Pour into a flat dish. Chill. Serve with mayonnaise.

Mary Mall

COLE SLAW

1 c. shredded cabbage
1/2 c. unsweetened crushed pineapple
1 small banana, chopped
1 small apple, chopped
2 Tbsp. mayonnaise
3 Tbsp. pineapple juice

Mix together the cabbage, pineapple, banana, and apple. Combine the mayonnaise and pineapple juice. Add to the cabbage mixture and toss lightly. Makes 4 servings. May add a few chopped nuts.

Norma Johnston

COLESLAW

3 lb. cabbage, grated
1 green pepper, grated
1 c. oil
1 Tbsp. sugar
1 tsp. celery seed
2 medium onions, grated
1 1/2 c. sugar
1 c. vinegar
1 tsp. salt

Combine grated vegetables, add 1 1/2 cups sugar. Combine in saucepan remainder of ingredients. Bring to boil. Pour over the cabbage mixture. Store for 1 day. Will keep up to six weeks.

Alice Cameron

COPPER DOLLAR SALAD

2 lb. carrots
1 green pepper
1 onion
4 stalks celery

Cauliflower (about 2 c.)
1 can tomato soup
1/2 c. oil
2/3 c. sugar
2/3 c. vinegar
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
Salt and pepper

Pare and slice carrots and cook for 10 to 20 minutes. Cut the green pepper in strips. Slice the celery and onion. Break or cut cauliflower into bite-size pieces. Make a sauce of the remaining ingredients, mixing well. Pour over the vegetables. Cover and refrigerate overnight or up to 2 weeks. Drain when ready to serve.

Joy Massengale

COTTAGE CHEESE SALAD

1 (3 oz.) pkg. lime jello
1 (3 oz.) pkg. lemon jello
1 pt. cottage cheese
1/2 c. mayonnaise
1/2 c. canned milk
1/2 c. chopped walnuts
1 (13 oz.) can crushed pineapple

Dissolve the jello in 3 cups boiling water. Cool until it starts to thicken. Add the remaining ingredients being sure that the pineapple is well drained. Pour into a flat dish and chill.

Mary Cole

CRAB AND SHRIMP SALAD

1 loaf sandwich bread, buttered and decrusted, cut in squares
3 or 4 boiled eggs, chopped
1/2 (small) onion, chopped
2 c. mayonnaise, thinned with 1/4 c. milk
1 c. chopped celery
1 c. crab
2 c. shrimp

Bread is easiest to cut if frozen. Mix bread, eggs, and chopped onion and let stand in refrigerator overnight. Add mayonnaise, milk, celery, and crab and shrimp. Mix and let stand 4 hours.

Jean Rankin

CRANBERRY SALAD

1/2 lb. raw cranberries
1 c. sugar
1 (small) can crushed pineapple
16 (large) marshmallows, cut in pieces
1 c. whipping cream
1/4 c. nuts

Grind cranberries, mix with sugar, pineapple and marshmallows. Let stand 1 hour in refrigerator. Then whip cream and fold into mixture. Chill in refrigerator overnight.

Naomi Dow

CREAM CHEESE PINEAPPLE SALAD

1 (small) can crushed pineapple
1 (3 oz.) pkg. lemon jello
1 (3 oz.) pkg. cream cheese
1/2 c. chopped celery
3/4 c. chopped walnuts
1 c. whipping cream

Drain pineapple and add enough water to the juice to make 1 cup liquid. Heat juice to boiling. Add jello and stir until dissolved. Add the cream cheese and stir until melted. Place in refrigerator until semi-soft. Remove from refrigerator and add the remaining ingredients, including the pineapple. Pour into a flat oblong dish and chill until set.

Mary Cole

DELICIOUS FRUIT SALAD

3 eggs
1 c. white sugar
2 Tbsp. flour
2 Tbsp. butter
1 (medium) can pineapple chunks
Pinch salt
3 or 4 apples
1 orange
2 or 3 bananas
1 c. walnuts
1 c. miniature marshmallows
1 c. grapes
1 c. strawberries
1 ctn. whipping cream

Beat eggs lightly. Add sugar, flour and salt. Mix well. Boil pineapple juice and egg mixture. Stir over medium heat until thick. Take off stove, add butter and

let cool. While mixture is cooling, mix in a bowl, the apples, oranges, pineapple bits, bananas, walnuts and marshmallows. When in season add grapes and strawberries if you desire. When mixture is cool, fold in whipping cream which has been whipped. Serves 6 to 8 people.

Ideal for salad with dinner or just as a delicious dessert.

FALL FRUIT SOUFFLE SALAD

1 pkg. lime or lemon jello
1 c. boiling water
1/2 c. cold water
1/2 c. maoynnaise
2 Tbsp. lemon juice
1/4 tsp. salt
1 c. diced, peeled apples
3/4 c. seeded red grapes
1 c. diced celery
1/4 c. chopped walnuts
1 tsp. horseradish

Dissolve jello in hot water, add cold water, real mayonnaise, lemon juice, horseradish and salt. Blend with rotary beater. Quick chill in freezer 15 minutes or until firm, about one inch from edge. Put in bowl and whip until fluffy. Fold in fruit and nuts and pour in mold. Chill. Unmold and garnish with grapes, pears, plums or maraschino cherries.

Naomi Dow

FIVE CUP FRUIT SALAD

1 c. sour cream
1 c. orange sections, drained
1 c. coconut
1 c. mini marshmallows
1 c. pineapple chunks, drained

Mix all together and let set overnight. Very good served with hot rolls.

Mrs. Ned Rankin

FRUIT SALAD

Strawberry jello (small)
1/2 ctn. or 2/3 c. frozen strawberries
2 bananas
Juice or cold water
8 oz. sour cream
8 oz. pineapple tidbits
Handful chopped pecans

Dissolve jello as instructed on package, may use juice. Pour half of this in a pan and set in deep freeze about 30 minutes. Add strawberries, bananas, and pineapple to remainder; refrigerate, until needed. Remove pan from freezer, spread with layer of sour cream (might need to be warmed some). Nuts. Pour remainder of jello mixture over sour cream. Set to harden.

Della Williams

GOLDEN SUNBURST SALAD

1 (small) pkg. orange jello
1 c. boiling water
1 (small) Philadelphia cream cheese
1 c. orange sherbert
1 (small) can Mandarin oranges, drained
1 (small) can crushed pineapple, drained
1 c. whipping cream

Dissolve jello in hot water, cool and add cream cheese; next add the orange sherbert and whipped cream. This should be thick enough to beat fluffy. Add the Mandarin oranges and pineapple. Pour in mold and chill.

Good with hot rolls.

Naomi Dow

HOT CHICKEN SALAD

6 c. chopped chicken
6 c. sliced celery
1 1/2 tsp. salt
1 1/2 c. slivered almonds
6 tsp. lemon juice
3 c. mayonnaise
6 tsp. grated onion
1 1/2 c. grated sharp cheese
3 c. crushed potato chips

Combine all ingredients except the cheese and potato chips and put in a baking dish. Top with the cheese, then the potato chips. Bake 20 to 30 minutes at 375°. Serves 15.

Norma Johnston

KAROUSEL SALAD

2 c. sauerkraut, drained
1/2 c. sugar
1/4 c. oil
1/4 c. vinegar
1 c. chopped celery
1/2 c. green pepper
1 c. shredded carrot
1/2 c. chopped onion

Cut and chop kraut into small pieces. Stir in the vinegar, sugar and oil and let stand while preparing the rest of the ingredients. Mix all together. Cover bowl tightly and let stand overnight in the refrigerator. Will keep several day.

Bean sprouts and apple may be added, if desired.

Rosetta Dluhosh

LEMON CREAM SALAD

1 (6 oz.) pkg. lemon jello
2 1/2 c. boiling water
1 c. sour cream
1/2 c. walnuts
1/2 c. cold water
2 red Delicious apples
1/2 c. diced celery
1/2 c. mayonnaise
2 Tbsp. cream
1/2 c. grated cheese

Dissolve the jello in the boiling water. Add sour cream, using a wire whip to dissolve. Stir only until dissolved. Add cold water, the apples, which have been diced into small pieces, celery and nuts. Stir to distribute and let set. Mix the mayonnaise and cream and spread over the salad. When ready to serve, may sprinkle the grated cheese over all.

This is an original recipe.

Doris (Sprague)
Watterson

LIME SALAD

3 (8 1/4 oz.) flat cans crushed pineapple
1 (3 oz.) pkg. lime jello
10 oz. miniature marshmallows
1 (7 oz.) pkg. butter mints
1 pt. whipping cream

Pour undrained pineapple into a large bowl. Sprinkle dry jello over it. Stir and mix well. Fold in the marshmallows. Cover and refrigerate overnight. Next day chop or shave the mints. Whip the cream. Fold the cream and mints into the pineapple mixture. Pour into a flat dish and freeze. Cut into squares to serve.

Margaret Branson

MOLDED CARROT SALAD

1 pkg. lemon jello
1 c. boiling water
1 jar pimento cheese
4 or 5 medium carrots, chopped fine
1 (small) can crushed pineapple
1 green pepper, chopped
1 c. mayonnaise

Dissolve jello in boiling water. Add jar cheese and whip until smooth and chill till syrupy. Then add carrots, pineapple, pepper (chopped), and mayonnaise. Mix and chill till set.

Elizabeth Rankin (Late)

OVERNIGHT LAYERED CHICKEN SALAD

6 c. shredded lettuce
1/4 lb. bean sprouts
1 (8 oz.) can water chestnuts
1/2 c. sliced green onion
1 medium cucumber, sliced
4 c. diced cooked chicken
2 (6 oz.) pkg. frozen edible pod peas
2 c. mayonnaise
2 tsp. curry powder
1 Tbsp. sugar
1/2 tsp. ginger
1/2 c. Spanish peanuts
1 doz. cherry tomatoes, halved

In a shallow 4 quart serving dish, distribute the lettuce in an even layer. Top with bean sprouts, sliced water chestnuts, green onion, cucumber, and then the chicken. Pat the peas dry and arrange on top. In a small bowl, stir the mayonnaise, curry powder, ginger, and sugar together.

Spread the mixture evenly over the pea pods, cover the dish and refrigerate as long as 24 hours. To serve, garnish with the peanuts and tomato halves. Makes 10 to 12 servings.

Mrs. Jim Huffman

PISTACHIO SALAD

1 (large) can crushed pineapple
1 box pistachio instant pudding mix
1/2 c. nuts, chopped
1 c. miniature marshmallows
1 (9 oz.) ctn. Cool Whip

Mix pudding according to directions. Mix pineapple with pudding and add other ingredients.
Yummy!

Helen Thomsen

SEVEN LAYER SALAD

2 qt. chopped lettuce
1/4 c. chopped green peppers
1 can drained bean sprouts
1 pkg. frozen peas (use while frozen)
Best Foods mayonnaise
Shredded cheese
1/2 c. chopped celery
1/2 c. chopped green onion
1 can sliced water chestnuts
2 tsp. sugar
Bacon

Layer in order in a 13 inch Pyrex dish. Spread a layer of mayonnaise over top, being sure to seal the edges. Then sprinkle sugar over mayonnaise. Cover with shredded cheese, then sprinkle with bacon bits over cheese. Let stand overnight before serving.

Kay Hysong

SHRIMP SALAD

1 (small) lemon jello
1 c. boiling water
1 c. Hunt's tomato sauce
1 Tbsp. vinegar
1 c. broken shrimp
1 c. chopped celery
1 c. chopped cabbage

Dissolve jello in hat water, add tomato sauce and vinegar. Place in refrigerator until partially set, then add the remaining ingredients. Pour in mold, chill.

Serve with hot rolls.

Naomi Dow

SHRIMP AND MACARONI SALAD

1 (7 oz.) pkg. macaroni
1 c. diced Cheddar cheese
1 c. diced pickle
1/2 c. diced onion
3/4 c. mayonnaise
1 (4 1/2 oz.) can shrimp, drained

Cook macaroni according to the directions on the package. Drain. Add the remaining ingredients and mix thoroughly. Chill.

Good served with hot rolls as a luncheon dish.

Mary Mall

STAR KIST TUNA SALAD

1 (6 1/2 oz) can tuna, drained
1 Tbsp. lemon juice (sprinkle on apple)
1 Tbsp. chopped pickle
1 Tbsp. pimento
1 red apple, unpeeled, diced
Lettuce
1/2 c. sweet and sour dressing: 3 Tbsp. lemon juice, 1/2 c. water, 1 clove garlic, 1 Tbsp. soy sauce, 1/2 tsp. sugar substitute

Combine tuna, apple, lemon juice, pickle, and pimento and chill. Serve on a bed of lettuce.

Sweet and sour dressing: Combine lemon juice, water, soy sauce, clove garlic, and 1/2 teaspoon sugar substitute. Cook 10 minutes uncovered. Discard garlic. Chill.

Weight Watchers.

Alice Cameron

STRAWBERRY SALAD

Stir together:
1 pkg. strawberry gelatin
1 c. boiling water

Cool and allow to thicken some.

Add:

2 mashed bananas
1 box frozen strawberries
1/2 pt. commercial sour cream

Put 1/2 the mixture in a pan or mold. When completely set, then spread on sour cream. Pour remaining gelatin over the set gelatin and sour cream. Refrigerate, serve when set.

Katherine Davis

TWENTY FOUR HOUR CABBAGE SALAD

4 lb. cabbage, sliced thin or chopped (I use blender)
2 green peppers, grated or chopped
3 carrots, grated or chopped fine
1 onion, grated or chopped

Dressing:

1 Tbsp. gelatine (Knox)
1/4 c. cold water
1 1/2 c. sugar
1/2 c. vinegar
1 scant c. salad oil
1 tsp. celery seed
1 tsp. salt
1/2 tsp. pepper

Grate or chop all vegetables, bag and drain off juices. Dissolve gelatine in cold water. Heat sugar and vinegar, cool some; add gelatine, seed, salt, pepper. Cool to thickness of heavy cream. Add 1 scant cup oil. Mix well; add vegetables. Mix well and set for 24 hours, stirring occasionally.

Naomi Dow

24 HOUR COLE SLAW

6 c. shredded cabbage
1 medium carrot, shredded
1 small onion
1 small green pepper
2 stalks celery, chopped
8 to 10 stuffed olives, sliced
2/3 c. vinegar
1/2 c. sugar
1 tsp. salt

1/2 tsp. black pepper
1 tsp. celery seed
1 tsp. prepared mustard
1/2 c. salad oil

Boil the dressing mixture for 3 minutes and pour over the cabbage mixture while hot. Stir well. Let set for 24 hours.

This is very good and will keep for several days.

Mary Mall

24 HOUR GREEN SALAD

1 head of lettuce, torn in pieces
1 c. of chopped celery
1 c. of chopped onions
1/2 c. of green peppers, chopped
1/2 c. fo Cheddar cheese, cubed
4 hard boiled eggs, diced
1 (10 oz.) size of green frozen peas
8 slices of bacon, fried crisp and crumbled
2 c. mayonnaise
2 Tbsp. sugar

Make this salad by layers (2 layers complete). Then pour 2 cups of mayonnaise, with 2 tablespoons sugar added to it, over the top of the salad and let set overnight.

Joetta Meade

CRAB LOUIE DRESSING

1 c. mayonnaise or Miracle Whip salad dressing
1/4 c. whipping cream
1/4 c. chili sauce
1/4 c. chopped green pepper
1/4 c. chopped green onions
Lemon juice to taste
Salt and pepper

Mix well and pour over lettuce, crab, tomato wedges and black olives.

Mary Cole

FRENCH DRESSING

3/4 c. sugar
1 c. oil
1/2 c. vinegar
1 onion
1/2 c. catsup
2 Tbsp. lemon juice
2 tsp. salt
2 tsp. paprika

Mix all together and then give several whirls in the blender.

Edgarda Rankin

FRENCH DRESSING

1 c. ketchup
1/4 c. salad oil
1/4 c. vinegar
1/2 c. sugar
1 tsp. garlic salt
Dash Tabasco sauce

Mix together. Very good on any tossed salad or just plain lettuce. This was the dressing served at Jack's Famous Chicken Inn in Idaho Falls, Idaho.

Mary Mall

FRUIT SALAD DRESSING

1 c. pineapple juice
1 c. sugar
2 eggs
2 Tbsp. flour (heaping)
Lump of butter
1/4 c. lemon juice

Mix flour, sugar and juices. Cook over hot water until transparent. Add beaten eggs and butter and continue cooking for 1 to 2 minutes. Cool. Mix with whipped cream or use as is on any combination of fruit.

Very good!!

Joy Massengale

FRUIT SALAD DRESSING

1/3 c. sugar
1 tsp. dry mustard
1 tsp. celery seed
1/2 tsp. paprika
1/2 tsp. salt
3 Tbsp. honey
3 Tbsp. vinegar
1 Tbsp. lemon juice
1/2 c. salad oil

Combine all ingredients and mix well with a beater. Very good on a mixture of pineapple chunks, oranges, bananas, apples and marshmallows.

Joy Massengale

MAYONNAISE

2 eggs
1 tsp. salt
1 1/2 c. oil
1 Tbsp. vinegar
1 Tbsp. lemon juice

Blend eggs in blender till foamy. Add salt. Add oil very slowly, add vinegar and lemon juice.

Jo Ann Morris

RUANY SALAD DRESSING

1 pt. salad oil
3/4 c. vinegar
2/3 c. catsup
1 Tbsp. prepared mustard
1 1/2 c. sugar
1 Tbsp. salt
2 Tbsp. paprika
1 tsp. Worcestershire sauce
1 tsp. celery salt
1 tsp. onion salt
1 tsp. garlic salt

Mix with electric mixer until very thick. This is very good on lettuce. Also good on meat.

Rosetta Dluhosh

SALAD DRESSING

Canned milk
Vinegar
White Sugar

Make your own proportion of each ingredient, according to how much you want each time you make it. Taste to see if the sugar and vinegar are not too strong. Please your own taste. More milk may be added as you progress. It should be quite sweetish. A dover egg beater is perfect to use for mixing. Very good on just head lettuce.

Alice Cameron

TOMATO FRENCH DRESSING

1 can tomato soup
1/2 c. vinegar
1/3 c. salad oil
1 Tbsp. Worcestershire sauce
2 cloves garlic, minced
2 Tbsp. grated onion
1 tsp. paprika
1 tsp. dry mustard
1/4 c. sugar

Combine all ingredients and blend well.

Alice Cameron

THOUSAND ISLAND DRESSING

1 medium size onion
1 green pepper
1/2 c. water
1 (12 oz.) bottle chili sauce
2 or 3 c. mayonnaise
1 tsp. dry mustard

Blend in blender onion, pepper, and water to sort of mush, then drain well. Add remaining ingredients and blend well. Use amount of mayonnaise you desire to taste. Mix well.

Ana Wiggins

BAKED BEANS

1 lb. Navy beans
1 Tbsp. salt
2 Tbsp. molasses
6 Tbsp. white sugar
1/2 lb. bacon, cut up
4 c. cold water

Place all ingredients in crockpot on high for 45 minutes to 1 hour. Then switch to low. Cook 8 to 12 hours.

Edith Coutts

BAKED BEANS

2 (1 lb. 3 oz.) size pork and beans
1 c. white Karo syrup
1 large minced onion
1/2 jar Snider's Chili Pepper catsup

Mix together and pour into flat pan. Cover with bacon. Bake one hour at 350°.

Shirley Davis Houston

BROCCOLI CHEESE PIE

1 1/2 lb. fresh broccoli
1 c. sliced green onions
4 eggs
1 1/2 c. milk
1 tsp. salt
Black pepper
Few drops pepper sauce
1 Tbsp. minced parsley
1/8 tsp. nutmeg
2/3 c. shredded Swiss cheese
1/3 c. Parmesan cheese

Cut the broccoli coarsely. Place it and the green onions in saucepan with 2 tablespoons water and cover and cook for 4 or 5 minutes. Drain. Combine the beaten eggs with the milk. Add remaining ingredients except the Parmesan cheese. Stir in the vegetables. Turn into a well buttered 10 inch pie pan. Sprinkle Parmesan cheese on top. Bake in center of 350° oven for 30 to 35 minutes. Let cool for 10 minutes. Serve cut in wedges with sliced tomatoes and hot biscuits.

Joy Massengale

CARROT LOAF

1 1/4 lb. carrots
3 Tbsp. margarine
3 Tbsp. flour
1 c. milk
2 eggs, beaten
2 Tbsp. chopped onions
2 tsp. minced parsley
1/8 tsp. nutmeg
1 c. bread crumbs
1/2 tsp. salt
1 Tbsp. butter

Cook and mash the carrots. Melt margarine and stir in the flour. Gradually stir in milk and cook until thickened. Add remaining ingredients. Blend well and pour into a greased baking dish. Bake in 300° oven for 1 hour.

This casserole may be used as an entree or as a vegetable.

Stella Arnold

FROZEN HASH BROWN BAKE

2 lb. pkg. frozen hash browns
2 c. grated Cheddar cheese
2 (8 oz.) pkg. cream cheese
1 can mushroom soup
1/2 c. finely diced onions, sauted
1/4 c. melted margarine
1/4 c. crushed corn flakes, or Rice Krispies

Grease a 9x13 inch pan and fill with frozen hash browns. Mix together grated Cheddar cheese, cream cheese, mushroom soup, sauted onions and 1/4 cup margarine. (Will be thick). Spread over hash browns. Mix 1/4 cup margarine and crushed corn flakes or Rice Krispies, and spread on top. Bake at 350°, 1 hour to 1 hour 15 minutes.

Super easy, super good, and super fattening! Great for large crowd.

Sharon Jamtgaard

GREEN RICE CASSEROLE

1 c. rice
1 can cream of mushroom soup
1 (small) jar Cheez Whiz
1/2 c. chopped onion
1/2 c. chopped celery
1/4 stick oleo
1 (10 oz.) pkg. frozen broccoli
1/4 c. pimento

Cook rice as directed on package. Add soup and Cheez Whiz to hot rice. Pour boiling water over the broccoli and drain. Add pimento, broccoli, onion and celery to rice. Put into greased casserole and bake in 325° oven for 45 minutes. Serve hot or cold.

Norma Johnston

HARVEST ZUCCHINI CASSEROLE

1 1/2 lb. zucchini
1 lb. ground beef
1 c. chopped onion
1 c. instant rice
1 tsp. garlic salt
1 tsp. oregano
1/4 tsp. basil
1/4 tsp. pepper
2 c. small curd cottage cheese
1 can cream of mushroom soup
1 c. grated sharp Cheddar cheese

Cut the zucchini into 1/4 inch slices and cook in boiling salted water until barely tender. Drain well. Saute beef with the onion until meat is lightly browned. Add rice and seasonings. Place half of the zucchini in the bottom of a 2 1/2 quart shallow casserole. Spoon the beef mixture over it and spread the cottage cheese over the beef mixture. Add remaining zucchini then spread the soup over all. Sprinkle with the Cheddar cheese. Bake uncovered in a 350° oven for 35 to 40 minutes. Serves 8.

Ruth English

IMPOSSIBLE GARDEN PIE

2 c. diced zucchini
1 c. chopped tomatoes
1/2 c. chopped onion
1/3 c. grated Parmesan cheese
1 1/2 c. milk
3/4 c. Bisquick
3 eggs
1/2 t. salt
1/4 t. black pepper

Heat oven to 400°. Lightly grease a 10 inch pie plate. Sprinkle the zucchini, tomato, onion and cheese in pie plate. Beat remaining ingredients until smooth and pour over the vegetables. Bake until golden brown and a knife inserted in the center comes out clean, about 30 minutes. Let stand 5 minutes. Garnish with tomato and zucchini slices, if desired. Serves 6.

Norma Johnston

LAYERED VEGETABLE BAKE

2 Tbsp. oil
1 large onion, sliced
1 large green pepper, sliced
2 large tomatoes, chopped
1 lb. fresh mushrooms
1 pkg. frozen chopped broccoli
1 tsp. salt
1/4 tsp. pepper
Dash of garlic powder
1/4 tsp. thyme
2 c. herb seasoned stuffing
1 bouillon cube, dissolved in hot water
2 c. shredded Swiss cheese

In a large skillet, heat the oil. Add the onions, saute for 3 minutes. Add peppers, tomatoes and broccoli and cook until broccoli is just tender. Spread the stuffing in a casserole. Cover with half of the vegetables and half of the cheese, then other half of the vegetables. Bake covered for 25 minutes at 350°. Uncover, sprinkle with the remaining cheese and bake 10 minutes longer.

Nadine McNeeley

NOODLE BROCCOLI BAKE

8 to 10 oz. pkg. noodles
2 cans mushroom soup
1 pt. sour cream
2 (10 oz.) pkg. frozen broccoli
Cheddar cheese

Cook noodles in boiling salted water until tender. Drain. Spread in a 9x13 inch buttered pan. Cook broccoli until just tender and drain. Spread over the noodles. Combine soup and the sour cream. Spread over the broccoli. Grate the Cheddar cheese over all. Heat until bubbly, about 35 to 45 minutes at 350°.

Mary Cole

ONION PIE (QUICHE)

3 c. onions, thinly sliced
3 eggs, lightly beaten
1 1/4 c. milk, scalded
1/2 tsp. salt
1 c. grated cheese
1/4 tsp. nutmeg
1/4 tsp. thyme, ground
1 c. bread crumbs
1 (9 inch) unbaked pie shell

Steam onions for 6 minutes. Scald milk, add salt and seasonings and the slightly beaten eggs. Add half the cheese and stir vigorously until the cheese is melted. Sprinkle a few bread crumbs in pie shell. Put in the onions spreading evenly. Pour in the milk mixture covering the onions. Sprinkle with the remaining cheese which has been mixed with the bread crumbs. Bake for 10 minutes at 400°, then reduce heat to 325° and continue baking for about 20 minutes or until the custard test done.

Jean Arnold

POTATO CASSEROLE

6 medium boiled potatoes
1/4 c. melted butter
1 can cream of chicken soup
1/3 c. chopped onion
3/4 c. grated sharp cheese
1/2 pt. sour cream

Mix the melted butter, soup, onion, cream and cheese together. Add the sliced or diced potatoes. Pour into a greased flat pan. Sprinkle with corn flakes and bake until heated and bubbly.

Mary Mall

POTATO CASSEROLE

4 c. potatoes, mashed
1 (8 oz.) bar Philadelphia cream cheese
2 bunches green onions, chopped
2 eggs, beaten
2 Tbsp. flour
Salt and pepper (to taste)
1 can French fried onion rings, crushed

Mix all ingredients together. Top with crushed onion rings. Bake 30 minutes at 300°.

Katherine Davis

SPECIAL BROCCOLI CASSEROLE

1 (20 oz.) bag frozen broccoli
1/2 c. butter or margarine
1/2 lb. Velveeta cheese, cubed
1 stack Ritz crackers

Cook broccoli in boiling salted water for about 5 minutes. Drain. Add 1/4 cup butter and the cheese and continue cooking until the cheese melts, stirring constantly. Pour into a well greased 9x13 inch dish. Mix cracker crumbs with the remaining butter and sprinkle them over the top. Bake at 350° for 10 to 15 minutes or until bubbly.

Beth Maroudas

STUFFED ZUCCHINI

4 medium zucchini
1 Tbsp. butter
1 Tbsp. olive oil
1 c. fresh mushrooms
3 Tbsp. sliced green onions
1 Tbsp. sliced pimento
1/2 tsp. garlic salt
1/4 tsp. oregano
Salt and pepper (to taste)
1 c. cheese and garlic flavored croutons
6 strips bacon
1/2 c. dry white wine
3 Tbsp. Parmesan cheese

Cut the zucchini in half lengthwise, scoop out the inside leaving the shell intact. Chop. Saute onions and mushrooms in the oil and butter. Add the zucchini and the

croutons, which have been crushed. Add the rest of the ingredients except the cheese. Fry the bacon and crumble before adding. Spoon into the zucchini shells. Bake 15 minutes in 400° oven, in a covered dish. Uncover, sprinkle with the cheese and bake about 5 minutes longer.

Mary Mall

SWEET POTATO BALLS

4 c. cooked sweet potatoes
1/2 c. brown sugar
12 marshmallows
1 c. crushed corn flakes
1/4 c. butter
1/4 tsp. salt
1/2 c. evaporated milk

Mix potatoes, butter, sugar and salt. Scoop 1/4 cup of the mixture and shape around a marshmallow, to form a ball. Dip in milk and roll in the corn flakes. Place in buttered baking pan. Bake 20 minutes at 350°.

Norma Johnston

SWEET-SOUR BAKED BEANS

8 bacon slices, fried crisp, drained and crumbled
1 cup brown sugar
1/2 tsp. garlic powder (optional)
1/2 c. vinegar
1 (1 lb.) can green lima beans, drained (any variety of beans, o.k.)
1 (1 lb.) can dark kidney beans, drained (any variety of beans, o.k.)
1 (1 lb. 11oz.) can New England Style baked beans
4 large onions, peeled, cut into rings
1 tsp. dry mustard
1 tsp. salt
2 (15 oz.) cans dried lima beans, drained

Place onions in skillet, add sugar, mustard, garlic powder, salt and vinegar. Cover and cook for 20 minutes. Add onion mixture to beans. Add crumbled bacon. Pour into 3 quart casserole and bake about 1 hour at 350°. Makes about 12 servings.

Mrs. Ned Rankin

SWEET SOUR RED CABBAGE

2 Tbsp. bacon fat or butter
1 small onion, chopped
1 1/2 lb. red cabbage, shredded
1 small apple
1/4 tsp. salt
1/4 c. vinegar
1/4 c. brown sugar
1 tsp. caraway seed (optional)

Saute the onion in the bacon fat or butter. Add the remaining ingredients except the caraway seeds. Simmer for 20 minutes or until the cabbage is tender. Add caraway seeds. Serve hot.

This is a good vegetable served with pot roast, roast pork and boiled beef.

Jean Arnold

ZUCCHINI CASSEROLE

2 or 3 c. cubed zucchini
1 egg
1/2 c. Bisquick
1/4 c. chopped onion
1/4 c. oil
1 c. shredded cheese
Salt and pepper

Beat egg, add oil, mix in the Bisquick. Add the zucchini and onion and salt and pepper. Mix thoroughly. Put mixture into a greased casserole. Sprinkle the cheese on top. Bake for 45 minutes in a 375° oven.

Esther Cook

ZUCCHINI CASSEROLE

4 c. zucchini, cubed or sliced
1/2 c. cheese, grated
1 c. mayonnaise
Potato chips or cracker crumbs
2 c. water
2 eggs, slightly beaten
1/2 c. chopped onion
Green pepper (small amount)
1 Tbsp. margarine

Cook zucchini 2 minutes in 2 cups water, drain. Add eggs, cheese and onion that has previously been sauted in margarine. Add mayonnaise and small amount of peppers that have been chopped finely. Mix all together. Pour into

casserole dish that has been buttered. Top with potato chips or bread crumbs. Set casserole in another pan that has water in it and bake in 350° oven for 30 minutes.

Vera Driggers

ZUCCHINI PIE

4 c. zucchini, sliced
1 c. chopped onion
1/3 c. oleo
2 Tbsp. parsley flakes
1/2 tsp. salt
1/2 tsp. black pepper
1/4 tsp. garlic powder
1/4 tsp. basil
1/4 tsp. oregano
2 eggs
2 c. grated Mozzarella cheese

Cook and stir the zucchini and onion in the oleo for about 10 minutes. Stir in the parsley, salt, pepper and other spices. Combine the beaten eggs with the cheese and stir into the zucchini mixture. Pour into a casserole and bake for about 20 minutes in 375° oven, or until center is set. Cover with foil for the last 10 minutes of baking. Let stand for 10 minutes before serving.

Very good!!

Joy Massengale

ZUCCHINI POTATO PATTIES

2 c. grated zucchini
2 medium potatoes, grated
1/2 c. onion
1 c. Parmesan cheese
Salt and pepper
2 eggs, beaten
1 Tbsp. corn oil
2 Tbsp. butter
1 Tbsp. chopped parsley

In a mixing bowl combine the zucchini, potatoes, onions, parsley, cheese, salt and pepper, and eggs. Mix well. Form into 3 inch patties and roll in flour. Heat butter and oil in skillet and fry patties until a golden brown. Serves 4 to 6.

Norma Johnston

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